

SKU	Image	Product Name	Product Description
ARVIZ2024VEM1275		Marques de Arviza, Verdejo 'La Mision', 2024	ABOUT THE WINE Bodegas Marqués de Arviza is a historic family-run winery and the second oldest wine producer in La Rioja, with winemaking facilities dating back to 1874. As one of the region's most established Rioja producers, they bring generations of expertise to their wines. Bodegas M.A. is their latest project, focused on crafting high-quality Spanish white wines without denomination - offering excellent value while staying true to tradition. This Verdejo white wine is produced in a fresh, fruit-forward style that preserves the grape's hallmark salinity, vibrant acidity, and aromatic intensity. A brilliant example of how Spain excels at producing crisp, expressive white wines that are both affordable and full of character. TASTING NOTES This lively Verdejo delivers bright aromas of tropical fruits, citrus zest, fresh-cut grass, and fragrant fennel. The palate is crisp and zesty, balanced by a subtle phenolic edge that adds structure and depth. The finish is long and persistent, carrying the tropical and herbal notes through to a clean, mouth-watering close. FOOD PAIRING Perfect for pairing with seafood - especially crab, scallops, and octopus - where the wine's freshness lifts and complements the natural sweetness of the dishes. Also excellent with light salads and grilled vegetables.
BERLI20111275		2011 Chateau Berliquet	ABOUT THE WINE Berliquet is one of the oldest vineyards in Saint-Émilion with history that can be traced back to 1794. 10 hectares of vineyards are superbly sited on the limestone plateau of Saint-Émilion, adjoining those of Chateau Canon and Chateau Magdelaine. Until 1978 Berliquet's wine was made by the local co-operative; since then the wine has been vinified and matured at the chateau and the wines have improved significantly, earning promotion to Grand Cru Classé in 1985. The wines are aged in barrels laid in the centuries-old cellars underneath the chateau. TASTING NOTES Black fruit, plums, cherries; an elegant palate which tames the rich fruit to provide a wonderfully elegant overall experience. FOOD PAIRING Great with grilled steak, aubergine pasta or bacon tartlet. FRIARWOOD SAYS Elegant, affordable Saint-Émilion Grand Cru Classé, ready for drinking. Enjoy!
BERLI20141275		Chateau Berliquet, 2014	ABOUT THE WINE Berliquet is one of the oldest vineyards in Saint-Emilion, able to trace its history back to 1794. 9 hectares of vineyards are superbly sited on the limestone plateau of Saint-Emilion, adjoining those of Chateau Canon and Chateau Magdelaine. Until 1978 Berliquet's wine was made by the local co-operative; since 1978 the wine has been vinified and matured at the chateau and the wines have improved significantly, earning promotion to Grand Cru Classe' in 1985. Typically a blend of 67% Merlot, 25% Cabernet Franc and 8% Cabernet Sauvignon. TASTING NOTES Red and black fruit, with notes of fruitcake and roasted herbs; medium-bodied and fairly easy-going. Fragrant and appetising. FOOD PAIRING Great with grilled steak, aubergine pasta or bacon tartlet. FRIARWOOD SAYS Early-drinking Saint-Emilion, from a very reliable estate.

BONIF2021MONT675		Conti di San Bonifacio, Montereio, 2021	ABOUT THE WINE From Conti di San Bonifacio's boutique estate in the Maremma hills, this Super-Tuscan red blends estate Sangiovese with select international varieties for poise and depth. 2015 was a standout Tuscan vintage- a warm, even season with cool nights- delivering superb ripeness, fine tannins and natural freshness. Low yields, careful selection and élevage guided by Luca d'Attoma keep the focus on fruit purity and the Montereio terroir. TASTING NOTES Ripe red cherry and wild strawberry lead, layered with blueberry, violet, cocoa and sweet spice. Medium-to-full bodied, the palate is sleek and vibrant, showing juicy red/black fruits, a graphite -cedar undertone and savoury Mediterranean herb lift. Polished tannins and a bright, balanced acidity carry a long, clean finish. FOOD PAIRING Excellent with porcini risotto, pappardelle al ragù, herb-roasted pork or grilled lamb. For a classic Tuscan board, pair with aged Pecorino, prosciutto and finocchiona. FRIARWOOD SAYS A refined, drink-now Super-Tuscan from an excellent vintage- generous fruit, fine structure and real finesse. Decant 30 minutes and enjoy over the next 6 -8 years. Discover all the wines from Conti di San Bonifacio
BONNA2020CNV1275		Domaine Bonnardot, Cotes de Nuits Villages Rouge, 2020	PRODUCER NOTES Domaine Bonnardot is a family-owned vineyard with three generations of experience in soil working and a passion for producing high-quality wine while respecting the terroir and nature. They completed their conversion to organic farming in 2021 after three years of testing, and continue to experiment with sowing, tillage, and the use of herbal teas and essential oils. They also prioritize promoting biodiversity by maintaining dry-stone walls, hedges, woods, and bee hives. TASTING NOTES Made from 100% Pinot Noir from four old vines averaging 70 years old over from Comblanchien and Corgoloin. The hard silty limestone soils contribute to the wine's unique flavour profile. On the nose, this wine offers a complex aroma with notes of black fruit and violet, complemented by mushroom undertones. On the palate, the wine delights with the jammy black fruit flavours and violet notes, culminating in a long and powerful peppery finish. The tannins are harmoniously integrated, contributing to the wine's smoothness. FOOD PAIRING A heavenly pairing with rib roast, bœuf bourguignon, leg of lamb, terrines and pâtés. It also pairs excellently with a strong cheese such as Epoisses or Munster. FRIARWOOD SAYS The domaine is women-run by the third-generation daughter, Danièle Bonnardot.
BONNA2021OIS1275		Domaine Bonnardot, Hautes Cotes de Nuits Clos des Oiseaux Blanc, 2021	ABOUT THE WINE Domaine Bonnardot, a family-owned and women-led vineyard, brings three generations of expertise in viticulture and a commitment to organic farming. After completing its organic conversion in 2021, the estate continues to prioritize soil health and biodiversity through eco-friendly practices such as herbal teas, essential oils, and sustainable land management, including preserving dry-stone walls, hedges, and bee hives. TASTING NOTES Crafted from 100% Chardonnay, this wine comes from the Clos des Oiseaux vineyard on Coteau des Oiseaux, home to 33-year-old vines planted in clay-limestone soils. The 2021 vintage unveils a rich bouquet of white flowers, white fruits, and delicate hints of oak. The palate is smooth, floral, and layered, showcasing a vibrant complexity with a refreshing, slightly salty finish. FOOD PAIRING Pair this wine perfectly with seafood delicacies like scallops, bass, or sushi makis. It also complements traditional dishes such as veal stew (blanquette) or calf sweetbreads. For cheese lovers, enjoy it with Comté, Beaufort, or aged goat cheese. FRIARWOOD SAYS Led by Danièle Bonnardot, the third-generation winemaker, Domaine Bonnardot combines tradition and innovation to produce wines that reflect their exceptional terroir and sustainable philosophy.

BONNA2022HCB1275		Bonnardot, Hautes Cotes de Nuits Blanc, 2022	Discover all the wines from Domaine Bonnardot ABOUT THE WINE Domaine Bonnardot is a family-run estate in Burgundy, with three generations of experience in soil-first viticulture. Committed to organic farming, they completed certification in 2021 after years of innovation with herbal teas, essential oils, sowing and tillage, while also nurturing biodiversity through dry-stone walls, hedgerows, woods, and beehives. The domaine's environmentally conscious approach is rooted in a deep respect for terroir and a passion for producing wines of purity and character. TASTING NOTES This elegant white Burgundy is a blend of Chardonnay and the rare Pinot Beurot (Burgundy's name for Pinot Gris), sourced from two young vineyard parcels planted on clay-limestone-silt soils. The wine opens with exotic tropical fruit and pink grapefruit aromas, especially from the Pinot Beurot. The palate reveals vibrant citrus, lime blossom, and hawthorn, carried by refreshing acidity and finishing with a saline, mineral-laced freshness - a distinctive and expressive Hautes-Côtes de Nuits Blanc. FOOD PAIRING Perfect as an apéritif, or paired with fish rillettes, taramasalata, and tapenade. Also delicious with starters like fish terrine, tabbouleh, or grilled salmon or trout. For cheese pairings, try it with Roquefort, Chaource, or matured Comté. FRIARWOOD SAYS Pinot Beurot, the Burgundian synonym for Pinot Gris, is rarely seen in the region - making this cuvée truly unique. The 2022 vintage delivers a white wine that is vibrant, complex, and crafted with care from one of Burgundy's most progressive organic producers.
BOUZE2022CFR1275		V Bouzereau, Corton Clos Fietres rouge, 2022	Discover all the wines from Vincent Bouzereau ABOUT THE WINE Domaine Vincent Bouzereau, based in the heart of Meursault, cultivates 18 hectares across the Côte de Beaune. With over 10 generations of winemaking heritage, the Bouzereau family is deeply rooted in Burgundy's viticultural tradition. Vincent, a passionate and hands-on vigneron, places the health of his vines at the core of his philosophy, crafting expressive wines that reflect each terroir's character. This&nbsp;Corton Grand Cru Les Fières 2021 showcases the estate's finesse and respect for its prestigious Grand Cru site. TASTING NOTES Brilliant ruby in colour, the 2022 vintage opens with lifted aromas of fresh cherry, wild strawberry and dried rose petals. On the palate, vibrant red fruit is layered with hints of clove, forest floor and subtle oak spice. Silky tannins and bright acidity lead to a long, elegant finish that promises excellent ageing potential. FOOD PAIRING An ideal match for veal in mushroom sauce, roast duck, or pigeon with truffle jus. It also pairs beautifully with creamy cheeses such as Brie de Meaux or Époisses. FRIARWOOD SAYS This wine is 100% Pinot Noir, barrel-fermented and aged with around one-third new oak. The 2021 vintage is classically styled, with purity, freshness and restraint – a fine example of Grand Cru Corton from one of Meursault's most respected producers. Details taken from other vintage
CANTE2016ALL24375		2016 Cantemerle, Les Allées de Cantemerle	FRIARWOOD SAYS "An exceptional second wine from the stellar 2016 vintage. While its aging potential is slightly less than the grand vin, Les Allées de Cantemerle is ready to be savored now and will continue to evolve gracefully over the next several years." ABOUT THE WINE The Cantemerle estate boasts an illustrious history dating back to 1147, with the name "Canta Merl" (blackbird's song) reflecting its rich heritage. The estate first mentioned viticulture in 1354, when Ponset de Cantemerle paid a debt with a tonneau of clairet. As part of the official 1855 classification, the estate has secured its reputation as one of the finest in the Haut-Médoc. Situated near Bordeaux on the southern tip of the Médoc peninsula, Cantemerle produces wines celebrated for their balance, complexity, and elegance. Les Allées de Cantemerle, their second wine, is crafted from younger vines with the same meticulous care and quality standards as the grand vin, offering the estate's signature style in an accessible format. TASTING NOTES The 2016 vintage offers a refined symphony of flavors, showcasing vibrant blackberry, black cherry, and subtle floral notes. Complementary hints of mint, vanilla, spice, and white pepper enhance its complexity, with a smoky, lingering finish. Silky tannins and a rich, aromatic profile provide a classic yet approachable Haut-Médoc claret. FOOD PAIRING Perfectly suited to traditional and contemporary pairings, this wine complements dishes like blanquette of lamb, roasted poultry with ceps, or creamed mushrooms in puff pastry. Its delicate nature also pairs beautifully with river fish like pike-perch served with slow-roasted tomatoes and Mediterranean vegetables. For cheese lovers, pair it with aged raw milk varieties like Reblochon.

CANTE2019675		2019, Chateau Cantemerle	ABOUT THE WINE Château Cantemerle is one of the oldest estates in the Médoc, with records dating to the 12th century. A Fifth Growth (1855) based in Macau, Haut-Médoc, its deep gravel close to the Gironde gives Cabernet-led wines of finesse, perfume and longevity. Since 1981, sustained investment has returned Cantemerle to the front ranks of classed growths. TASTING NOTES A superb, classically styled Left Bank claret. Cassis, blackberry and violets unfold with cedar, tobacco, graphite and bay. The palate is medium-bodied yet concentrated, with fine-grained, silky tannins, bright 2016 freshness and a long, mineral-tinged finish. Poised and refined now, with decades ahead. FOOD PAIRING Roast lamb with rosemary, grilled ribeye, duck breast with cherry, or wild mushroom dishes. Excellent with firm, nutty cheeses like Comté or aged Gouda. FRIARWOOD SAYS Decant 45 -60 minutes if drinking now. Best 2025 -2042+.
CAPAN2019MLH650		Capanna, Moscadello di Montalcino Late Harvest, 2019	ABOUT THE WINE The Capanna estate, located in the renowned Montosoli area north of Montalcino, has been owned by the Cencioni family since 1957. Founded by Giuseppe Cencioni and his sons Benito and Franco, Capanna was among the first producers to help establish the Brunello di Montalcino DOCG. Today, the family continues to oversee both viticulture and winemaking, following a traditional, quality-driven approach. While best known for their structured reds, Capanna also produces rare and refined whites like this Moscadello di Montalcino Late Harvest 2019 - an elegant, sweet wine crafted from the Muscat grape in limited quantities. TASTING NOTES This golden-hued Italian dessert wine is richly aromatic, with expressive notes of acacia honey, apricots, ripe pear, candied fruit, and floral Muscat character. The palate offers balanced sweetness, lifted by fresh acidity and finishing with a long, complex note of burnt toffee. Exceptionally persistent and beautifully layered. FOOD PAIRING An ideal companion to herbed or aged cheeses, biscotti, honey-based desserts, or light sponge cakes. Also a wonderful alternative to more traditional dessert wines like Sauternes or Tokaji. FRIARWOOD SAYS In a region dominated by Brunello di Montalcino, white wines like this are increasingly rare, with many vineyards converted to Sangiovese. This late harvest Muscat is a true gem - refined, distinctive, and rarely found on export markets like the UK.
CAPAN2021SAR675		Capanna, Sant'Antimo Rosso, 2021	ABOUT THE WINE The Capanna farm, owned by the Cencioni family since 1957, is situated in the Montosoli area, to the north of Montalcino. It was founded by Giuseppe Cencioni and his sons, Benito and Franco, and was one of the first estates to form part of the Brunello di Montalcino appellation. The family still manages both viticulture and winemaking on the estate. Their approach is very classic, with structured, powerful reds and intense, complex whites in a traditional, sweet style. TASTING NOTES Deep red ruby colour. Intense nose of first ripped blackcurrant, cherry and blackberry and it then opens to spices and liquorice aromas. Excellent structure, quite soft and round, well balanced, pleasant and enveloping tannins. FOOD PAIRING Roasted red and white meats, cold cuts and slightly aged cheeses. FRIARWOOD SAYS Sant'Antimo is the appellation that may be used by Brunello producers when the wine is not 100% Sangiovese. This very permissive DOC allows for the production of a wide range of differing styles, including, as in this case, a Super Tuscan. Discover all the wines from Capanna

CAPAN2023RDM675		Capanna, Rosso Montalcino, 2023	ABOUT THE WINE The Capanna farm, owned by the Cencioni family since 1957, is situated in the Montosoli area, to the north of Montalcino. It was founded by Giuseppe Cencioni and, helped by his sons Benito and Franco, it was one of the first farms of the modern period of Brunello. The Capanna farm is still family run from both a farming and winemaking viewpoint. TASTING NOTES Deep red ruby colour. The nose is very pleasant as it opens with a fragrance of violets and red fruit aromas such as blackberry and continue with some spicy notes nicely blended with cherry flavours and vanilla shades. The wine has good structure, very well balanced, tannic yet enveloping. Very persistent. FOOD PAIRING Pasta with meat ragout, roasted white and red meats, mushrooms, cold meats and cheeses. FRIARWOOD SAYS A lighter, fresher style than the more powerful Brunello. Discover all the wines from Capanna Details taken from other vintage
CAPAN2024SAN675		Capanna, SanGioBi, Tuscan White Wine 2024	ABOUT THE WINE Crafted by the historic Capanna estate, Sangiobi 2024 is a unique white wine made from 100% Sangiovese grapes, grown in the Montosoli hills north of Montalcino. Owned by the Cencioni family since 1957, Capanna is one of the most respected names in Tuscany, known for producing exceptional Brunello di Montalcino. With their deep-rooted commitment to quality and innovation, the family has created this elegant blanc de noirs from red Sangiovese grapes- a rare and refined expression of Tuscan terroir. TASTING NOTES The 2024 vintage reveals lifted aromas of green apple, white peach and citrus blossom. On the palate, it's fresh and textured, with notes of red apple skin, pear, and a subtle hint of spice from short oak ageing. A delicate thread of minerality carries through to a long, savoury finish, making this a compelling alternative to more traditional white wines. FOOD PAIRING Ideal with classic Italian fare- think tomato-based pastas, seafood risotto, or herbed pork tenderloin. Its natural freshness and subtle grip also pair well with grilled vegetables and creamy burrata. FRIARWOOD SAYS A rare white wine made from red Sangiovese grapes, Sangiobi is fermented cool in stainless steel after very gentle pressing, without skin contact. A short time in oak adds extra finesse. This is a vibrant, elegant wine that bridges tradition and innovation- a must-try for lovers of Italian whites and unique expressions of Sangiovese. Discover all the wines from Capanna
CARME2020RIE12375		2020 37.5CL Chateau Rieussec, Les Carmes Rieussec	ABOUT THE WINE Crafted by Domaines Barons de Rothschild (Lafite), Les Carmes de Rieussec is the second wine of the prestigious Château Rieussec, one of the leading producers in Sauternes. The 2019 vintage is produced from younger vines on the estate and follows the same meticulous harvesting practices, with grapes hand-picked at optimal ripeness to capture the delicate balance of sweetness and freshness. Aged in oak barrels, the wine reflects the estate's commitment to quality while offering a more approachable expression of Sauternes. TASTING NOTES The 2020 Les Carmes de Rieussec opens with expressive notes of candied apricot, citrus zest, and white peach, lifted by floral undertones and a delicate hint of honey. On the palate, it is rich and rounded yet beautifully balanced by vibrant acidity, leading to a fresh and elegant finish. FOOD PAIRING Perfect with fruit-based desserts like lemon tart, peach cobbler, and vanilla custard. Also pairs wonderfully with salty cheeses such as Roquefort or Livarot, and savoury dishes including foie gras, duck terrine, or spiced Asian cuisine. FRIARWOOD SAYS A charming and expressive Sauternes from a benchmark estate - the 2019 Carmes de Rieussec is a brilliant introduction to the style, offering both luxury and versatility.

CASAS2017ABB675		Bodegas Francisco Casas, Abba Toro Reserva, 2017	Discover all wines from Bodegas Francisco Casas ABOUT THE WINE Bodegas Francisco Casas, founded in 1942 by Francisco Casas G³mez, remains a proudly family-run estate, now led by Eduardo Casas, the fourth generation. Located in the Toro DO in northwest Spain, the estate spans over 10 hectares surrounding the cellar. The region benefits from a continental climate with strong Atlantic and Douro River influences, creating the ideal conditions for producing powerful, age-worthy reds. Toro has a rich viticultural history that dates back to pre-Roman times, and Abba Toro Reserva 2017 is a modern expression of that deep-rooted tradition. TASTING NOTES This bold Tempranillo-based Reserva offers an explosive nose of ripe red fruit, liquorice, and a harmonious blend of spice, toast, and dark chocolate. On the palate, it's full-bodied and structured, with flavours of fruit liqueur, roasted cocoa, and a savoury undertone. Aged in oak, this is a complex and richly textured Spanish red wine with great ageing potential. FOOD PAIRING Perfect with Texas-style spice-rubbed ribs, grilled corn, or any decadent barbecue feast. Also excellent with grilled chorizo, smoky brisket, or lamb kebabs. FRIARWOOD SAYS The Abba Toro Reserva 2017 is a deep, expressive red that embodies the power and precision of Toro's winemaking heritage. A fantastic choice for lovers of bold, oak-aged Spanish reds.
CASAS2023NOV675		Bodegas Francisco Casas, Camparron Novum, 2023	ABOUT THE PRODUCER Founded in 1942 by Francisco Casas G³mez, this family-run bodega is now in its fourth generation under Eduardo Casas. The estate farms a little over 10 hectares around the cellar, in a continental climate tempered by the Atlantic and the River Douro. Extreme seasonal shifts and a deep local winemaking heritage (pre-Roman) shape wines that are authentic, vibrant and true to place. The 2023 vintage delivered healthy, ripe fruit with bright natural acidity. TASTING NOTES- 2023 Deep cherry-red. Juicy red berries and ripe cherry on the nose with a hint of spice. The palate is fresh and supple, showing jammy red fruit, light, silky tannins and well-balanced acidity, finishing dry and clean. FOOD PAIRING Spot-on with spiced chorizo, BBQ dishes, grilled pork or lamb, and wild game. Versatile enough for tapas and charcuterie boards. FRIARWOOD SAYS Fresh, fruity and youthful -delicious lightly chilled (14 -15 °C). A crowd-pleasing 2023 that's ready to pour and enjoy.
CASTR2019DOW675		Castra Rubra Dominant White, 2019	ABOUT THE WINE Telish winery was built in the late 1960's but was a state-owned monopoly until recently, when it was bought in 1999 by Jair Agopian. His main focus is on producing complex, high quality wines. Telish winery can be considered as a leader of the new image of Bulgarian wines. Michel Rolland is the exclusive winemaking-consultant for this estate. TASTING NOTES Bright, transparent colour with pale straw nuance. Juicy and attractive, the nose is dominated by white fruits - pineapple, and grapefruit. The body is with medium structure, fresh and elegant with fruity finish and white pepper aftertaste. Well-structured. FOOD PAIRING Good with salami and cold meat starters, as well as fish and chicken. FRIARWOOD SAYS Super refreshing, this is a perfect aperitif wine!
CAYRO2011675		Chateau du Cayrou Chateau du Cayrou, 2011	ABOUT THE WINE Since 2009, Chateau du Cayrou belongs to the family Georges Douin. This family vineyard of 30 ha is located in the heart of Cahors. The 17th century castle, the park designed and planted in 1856 and the winery over 1000 m2 make it one of the most beautiful wine estate of the area. Cayrou means gravel in reference to its soil. This specificity allows the soil to drain, which facilitates ripening and softens the tannins key for the king grape variety of cahors: Malbec. TASTING NOTES Dark ruby colour, Dark fruit aromas with hints of licorice, plum and black cherry. The wine is rich but elegant with soft tannins, just a high quality wine. FOOD PAIRING Great with beef especially stews. Also strong hard cheeses like Manchego. FRIARWOOD SAYS Malbec from the original place in France where Malbec originated.

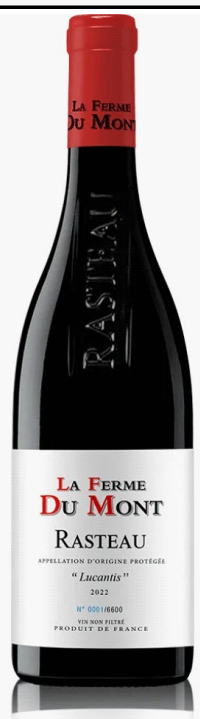
CBELL2019CAS675		Croix Belle, Cascaillou, 2019	Discover all the wines from La Croix Belle ABOUT THE WINE Founded in 1977 by Jacques and Françoise Boyer, Domaine de la Croix Belle lies on the slopes of the Cévennes, just north of Béziers in the Languedoc. Over the years, the estate has been extensively modernised, with the vineyards completely replanted and the cellar transformed. Today, it spans 110 hectares planted with 16 different grape varieties, offering a wide range of wines with exceptional quality-to-price value. The Cuvée Cascaillou is the estate's flagship wine, crafted from low-yielding vines and built for age-worthiness. TASTING NOTES Aged for 12 months in ovoid tanks to maximise lees contact and texture without oxidation, this wine is bold, structured, and expressive. Notes of dark berry fruit, liquorice, warm spice, and violet leap from the glass. The palate is full-bodied, with a refined dusty tannic grip and a long, elegant finish. Silky yet intense. FOOD PAIRING Perfect with rich beef or lamb dishes, such as braised short ribs or grilled lamb chops. Also excellent with game birds like duck or pigeon, particularly when paired with earthy accompaniments. FRIARWOOD SAYS This is the estate's top wine, and it shows. Complex, age-worthy, and beautifully made - the 2019 Cuvée Cascaillou will continue to evolve gracefully through 2030.
CBELL2020N7RE675		Domaine de la Croix Belle, Cuvée N.7 Red, 2020	ABOUT THE WINE The 2020 N.7 Red Wine from Domaine La Croix Belle is a bold, expressive Languedoc red blend, crafted from seven carefully selected grape varieties. Each is vinified separately in oak barrels before blending - a technique that reflects the meticulous approach of Jacques and Françoise Boyer, who founded the estate in 1977 on the slopes of the Cévennes, north of Béziers in Southern France. Over the years, the Boyers have transformed the 110-hectare estate through vineyard replanting and cellar modernisation. Now fully certified for organic wine production, Domaine La Croix Belle delivers exceptional value and character across its range, with the N.7 blend standing out as a flagship expression of the region's quality. TASTING NOTES Aged for one year in oak before blending, the 2020 N.7 Red reveals intense aromas of blackberry, mulberry, prune, and spiced black pepper. Subtle earthy tones, espresso, and mocha add depth. The palate is velvety and full-bodied, with refined tannins, gentle smokiness, and a long, polished finish. A complex yet balanced red wine from Languedoc, offering structure, richness, and elegance. FOOD PAIRING This Southern French red pairs beautifully with rich, savoury dishes. Try it with roast wild boar, braised venison, or game pies with puff pastry. Its robust character enhances the flavour of hearty meats and slow-cooked meals. FRIARWOOD SAYS The terroir of Domaine La Croix Belle is shaped by the cooling Mistral, Tramontane, and Narbonnaise winds, creating ideal growing conditions for balanced, aromatic wines. A Decanter Wine Award Winner 2024, this is a must-try for those seeking a refined, multi-layered French red wine with authentic regional character.
CBELL2022N7W675		Domaine de la Croix Belle, Cuvée N.7 White, 2022	ABOUT THE WINE The 2022 Cuvée N.7 White from Domaine de la Croix Belle offers an expressive and layered profile. Established in 1977 by Jacques and Françoise Boyer, the estate is located on the slopes of the Cévennes, just north of Béziers in Languedoc, Southern France. With 110 hectares planted to 16 different grape varieties, the domaine produces a diverse and high-quality range of wines, known for their balance, complexity, and value. Extensive vineyard replanting and modernisation of the cellar have helped position this family-run estate among the region's most dynamic producers. TASTING NOTES Each grape variety is vinified separately, fermented in French oak, and aged on the lees for 8 to 9 months. The result is a beautifully structured Languedoc white wine with vibrant aromas of citrus, pineapple, and passion fruit. The palate reveals layers of honey, vanilla, and a refined nutty finish, all balanced by fresh acidity and texture from the lees ageing. FOOD PAIRING Perfect with grilled whole fish, especially with lemon and butter, or paired with roast chicken, turkey, or other lightly seasoned white meats. FRIARWOOD SAYS The Mistral, Tramontane, and Narbonnaise winds define the terroir here - cooling the grapes and encouraging the diurnal temperature swings that bring structure and elegance to the wines. A Decanter World Wine Awards 2024 Winner, this white blend is an exceptional showcase of modern Southern French winemaking.
CDGAR2021CLL675		La Croix de Garde, Cornas La Lauziere, 2021	ABOUT THE WINE In 1960, André took over his parents' farm on the Ardèche plateau. Originally a cultivator of apricots and vines, Andre became one of the first winemakers to plant Syrah between the hill of l'Hermitage and the vertiginous slopes of Cornas. The Domaine extends over several communes, which allows production on various regional terroirs. They adopt an approach and a program that is respectful of the environment and ecosystem of their vineyard. TASTING NOTES It is a rich wine with a dark, almost black colour. On the nose you'll find long, lingering of aromas of black fruits, pepper, and liquorice. The palate is powerful with great structure, with a long, persistent finish, and hints of leather and vegetal undergrowth. Produced on steep slopes, facing south. The vine is protected from cold winds by a natural amphitheater. Traditional vinification, vatting from 15 to 20 days. Maturing in oak casks for 18 months. FOOD PAIRING Excellent with powerful dishes like red meat or game.

CDGAR2021HLR675		La Croix de Garde, Hermitage Les Rouies, 2021	ABOUT THE WINE In 1960, André took over his parents' farm on the Ardèche plateau. Originally a cultivator of apricots and vines, Andre became one of the first winemakers to plant Syrah between the hill of l'Hermitage and the vertiginous slopes of Cornas. The Domaine extends over several communes, which allows production on various regional terroirs. They adopt an approach and a program that is respectful of the environment and ecosystem of their vineyard. TASTING NOTES A powerful red wine, fleshy and vigorous, which takes on great flexibility and harmony as it ages. Perfumed with violet, spices and blackcurrant. Produced on a hill overlooking Tain, in a steep hill with very steep slopes (30 to 50% gradient). Traditional vinification, vatting from 18 to 28 days, with punching the grapes and pumping-over. Maturing for 18 months in oak barrels (10% new). FOOD PAIRING Excellent with powerful dishes like red meat, leg of lamb or game.
CHAM2020MEW1275		Chateau de Chamirey, Mercurey White, 2020	Also available in 2021 Magnum ABOUT THE WINE Ch teau de Chamirey is a prestigious 95-hectare estate in the Mercurey appellation of Burgundy's Côte Chalonnaise, with 37 hectares under vine across some of the region's finest terroirs. The ch teau, built in the early 18th century, has been under the stewardship of the Devillard family since 1934, when it became one of the first producers in Mercurey to bottle estate wines. Today, the estate remains a benchmark for white Burgundy that balances tradition with refinement. TASTING NOTES This 2020 Mercurey Blanc opens with expressive aromas of peach, white flowers, and subtle creamy oak. The palate is bright and focused, showcasing notes of stone fruit, citrus, and a delicate floral lift, all carried by refreshing acidity and a touch of wood-spice on the finish. FOOD PAIRING An excellent match for grilled fish, shellfish, or light poultry dishes. Also pairs beautifully with creamy risottos or goat cheese. FRIARWOOD SAYS Sourced from six distinct vineyard plots, this wine was aged for 11 months in lightly toasted French oak (15% new). A vibrant, precise expression of Burgundian Chardonnay with finesse and balance.
CHAM2021MEW6150		Chateau de Chamirey, Mercurey White, 2021	ABOUT THE WINE A 95-hectare estate (37-hectares of vineyard) covering some of the finest terroirs in Mercurey. The ch teau, overlooking the village of Chamirey, was built in the early 18th Century, and saw a succession of owners before coming into the Devillard family through marriage. The estate began bottling its own wines in 1934, making it a forerunner in the region. TASTING NOTES Peach and white fruit aromas, with creamy oak notes and a hint of wood-spice. The palate is crisp, with stone-fruit, delicate floral character and fresh, bright acidity. FOOD PAIRING Ideal with fish. FRIARWOOD SAYS Sourced from six different plots in the region; aged in lightly toasted French oak, 15% new, for 11 months. Also available in 2020 75cl Bottle
CHAM2022MER1275		Chamirey, Mercurey Red, 2022	ABOUT THE WINE A 95-hectare estate (37-hectares of vineyard) covering some of the finest terroirs in Mercurey. The château, overlooking the village of Chamirey, was built in the early 18th Century, and saw a succession of owners before coming into the Devillard family through marriage. The estate began bottling its own wines in 1934, making it a forerunner in the region. TASTING NOTES Wild strawberries, cherries and raspberries on the aromas; bright and fresh on the palate, with a nutty element and a touch of earthiness on the finish. Light, flavoursome, easy-drinking. FOOD PAIRING Well-suited to chicken dishes, or as an aperitif. Can also be served lightly chilled. FRIARWOOD SAYS Sourced from ten different village-plots in the region, and three Premier Cru plots; 40% is aged in lightly toasted French oak (10% new), 60% in stainless steel tank, for 12 months. Also available in 2021 Magnum

CHARM2022PFR1275		Domaine Philippe Charmond Pouilly Fuisse 1er Cru 'Sur la Roche', 2022	ABOUT THE WINE Winemaking has been a tradition in the Charmond family for three generations, starting in 1950 with only a few acres. Today, Philippe Charmond owns and cultivates 8ha in the villages of Vergisson, Davayé and Prissé. This terroir of the region is ideal for grape growing, with vines situated on southeast-facing slopes to catch the sun. TASTING NOTES The nose is intense, with expressive floral note. The mouth has a balanced minerality before revealing notes of candied fruit and almond. FOOD PAIRING Perfect with white meats, grilled prawns and cheeses.
CHARM2023MVI1275		Domaine Philippe Charmond Macon-Village, 2023	ABOUT THE WINE Winemaking has been a tradition in the Charmond family for three generations, starting in 1950 with only a few acres. Today, Philippe Charmond owns and cultivates 8ha in the villages of Vergisson, Davayé and Prissé. This terroir of the region is ideal for grape growing, with vines situated on southeast-facing slopes to catch the sun. TASTING NOTES A bright and refreshing white wine with a flavoursome profile that showcases the best of this iconic M con terroir. On the palate, it delivers excellent poise and balance, with lively acidity and a long, rounded finish that lingers on. Unlike some other white wines from the region, this vintage exhibits no noticeable oak character, allowing the pure fruit flavours and minerality to shine through. The nose reveals enticing aromas of citrus fruits, green apples, and subtle floral notes, which translate beautifully onto the palate. Balanced by a creamy texture and a slight nuttiness, creating a harmonious and complex profile that's delighting. FOOD PAIRING A versatile choice for any meal, it's particularly well-suited to seafood dishes, such as grilled prawns, seared scallops, or poached salmon. resh goat cheese, bruschetta, or raw vegetables with a yoghurt dip. FRIARWOOD SAYS Great value from the southern part of Burgundy.
CHASS2020SPL24375		2020 Chateau Chasse Spleen	ABOUT THE WINE Ch teau Chasse-Spleen, a distinguished estate in the Moulis-en-Médoc appellation of Bordeaux, presents its 2020 vintage, reflecting a legacy of excellence dating back to its establishment in 1822. The 2020 vintage is a blend of 49% Cabernet Sauvignon, 42% Merlot, 6.5% Petit Verdot, and 2.5% Cabernet Franc. The growing season featured a mild winter followed by a wet spring, leading to challenges with mildew. However, a hot, dry summer ensured optimal ripening, resulting in a wine that balances power and elegance. TASTING NOTES The 2020 Ch teau Chasse-Spleen displays a deep, dark burgundy color with brilliant clarity. The nose is expressive, offering aromas of black pepper, candied mandarin peel, and blackberry. On the palate, it is dense and mouth-coating, with fine tannins and a balanced, smooth feel. Subtle vanilla notes emerge, leading to a finish marked by ripe jam flavors. FOOD PAIRING This versatile wine pairs excellently with a variety of dishes: Red Meats: Grilled or roasted lamb, beef steaks, and stews enhance the wine's robust flavors. Pork and Lamb Dishes: Barbecued pork or lamb dishes complement the wine's depth and structure. Hard Cheeses: Aged cheeses such as Gruyère or Comté harmonize with its complex profile. For optimal enjoyment, serve at 16-18 °C and consider decanting an hour before serving to fully express the wine's aromas and flavors. FRIARWOOD SAYS

DAUZA2018675		2018 Chateau Dauzac	ABOUT THE WINE Ch teau Dauzac, a Fifth Growth estate from the 1855 classification, has a long and storied history dating back to 1671, when the estate was sold to an order of Carmelite nuns. Over the centuries, it passed through the hands of various notable owners, with significant innovations introduced in the 20th century, including temperature-controlled fermentation vats. After being purchased by ice-cream manufacturer Jean-Jacques Bernat during the Great Depression, Ch teau Dauzac was eventually acquired in 1988 by its current owners. They entrusted the management to André Lurton, a well-known figure in Bordeaux, who managed the estate until 2014. The estate spans 120 hectares, with 45 hectares planted with vines. The 2018 vintage is a blend of 69% Cabernet Sauvignon and 31% Merlot, reflecting the classic Médoc balance of power and elegance. TASTING NOTES The 2018 Ch teau Dauzac is a medium to full-bodied wine with a silky texture and fine tannins. Aromas of ripe blackcurrants, dark cherries, and plum are complemented by subtle notes of tobacco, cedar, and earth. On the palate, it offers concentrated flavours of dark fruits, with hints of spice and graphite, leading to a long, polished finish. While approachable in its youth, this wine will develop further complexity with ageing, with its optimal drinking window expected in the next 8-15 years. FOOD PAIRING This versatile wine pairs beautifully with a wide range of dishes, including roasted meats, beef burgers, or even more refined dishes such as lamb or duck confit. It also complements hard cheeses and dishes with rich, earthy flavours. Best served at 16-18 °C. FRIARWOOD SAYS Ch teau Dauzac is embracing innovation, including an experimental 0.6-hectare plot of biodynamically farmed Cabernet Sauvignon, planted on its own roots. With relatively young vines across the rest of the estate, averaging around 20 years, the 2018 vintage is a superb example of the potential of both the vineyard and the estate's commitment to quality. A wine to savour now or enjoy over the next decade.
DRUMSGAL170		Drumshanbo, Galanta Single Malt Irish Whiskey	ABOUT THE WHISKY The Shed Distillery sits in the beautiful village of Drumshanbo on the shores of Lough Allen, in the foothills of Sliabh an Iarainn (The Iron Mountain). This wild, unmanicured landscape in the heart of rural Ireland is the perfect setting for such an authentic distillery; who were determined to revive traditional methods using gleaming copper pot and column stills especially made by Arnold Holstein in Germany.
EBREO2005TOR375		Cascina Ebreo, Torbido, 2005	ABOUT THE WINE In 1991, Peter Weimer gave up corporate life in Switzerland and moved to Piedmont, purchasing Cascina Ebreo. They released their first vintage in 1996, and have since won great acclaim for their unusual, expressive wines. TASTING NOTES Produced from late-harvested grapes, aged for 30 months in Austrian oak barrels, released only when ready for drinking. Liquorice, coffee, tobacco and black cherry aromas; fresh and powerful on the palate with rich red fruit and a long, liquorice-etched finish. FOOD PAIRING Demands bold flavours. Delicious with game meat, rich stews and blue cheese. FRIARWOOD SAYS Torbido is produced in the Barolo region, from 100% Nebbiolo, as the appellation demands. However, in order to achieve classification under the Barolo DOCG, the wine must pass inspection by a committee, and when this certification was requested, the wine was rejected, on the grounds that it was cloudy - 'Torbido'! This is due to the lack of filtration on all of the wines from Cascina Ebreo, a practice which arguably has a positive effect on the quality and ageing potential of the wines.
EBREO2006TOR375		Cascina Ebreo, Torbido, 2006	ABOUT THE WINE In 1991, Peter Weimer gave up corporate life in Switzerland and moved to Piedmont, purchasing Cascina Ebreo. They released their first vintage in 1996, and have since won great acclaim for their unusual, expressive wines. TASTING NOTES Produced from late-harvested grapes, aged for 30 months in Austrian oak barrels, released only when ready for drinking. Liquorice, coffee, tobacco and black cherry aromas; fresh and powerful on the palate with rich red fruit and a long, liquorice-etched finish. FOOD PAIRING Demands bold flavours. Delicious with game meat, rich stews and blue cheese. FRIARWOOD SAYS Torbido is produced in the Barolo region, from 100% Nebbiolo, as the appellation demands. However, in order to achieve classification under the Barolo DOCG, the wine must pass inspection by a committee, and when this certification was requested, the wine was rejected, on the grounds that it was cloudy - 'Torbido'! This is due to the lack of filtration on all of the wines from Cascina Ebreo, a practice which arguably has a positive effect on the quality and ageing potential of the wines.

EBREO2010SIN675		Cascina Ebreo, Sinche, 2010	Discover all the wines from Cascina Ebreo ABOUT THE WINE Founded in 1991 by Peter Weimer, Cascina Ebreo has become one of Piedmont's most distinctive small wineries, known for producing minimal-intervention wines that reflect both terroir and innovation. With organic farming methods and extremely low sulphur use, the estate focuses on purity and expression. Sinché 2020 is their remarkable take on Sauvignon Blanc - a bold, long-aged white wine that challenges expectations of the variety. Bottled at Reva, with winemaking led by acclaimed oenologist Gian-Luca Colombo, this is a wine that speaks to craftsmanship and character. TASTING NOTES Fermented in French oak barriques, including some new barrels, and aged 28 months on the lees with an additional 2 years in bottle, this wine is rich in texture yet retains the bright aromatics of Sauvignon Blanc. Expect notes of lime peel, white peach, elderflower, and subtle hints of brioche and spice. The oak is expertly integrated, providing structure and mouthfeel without overt influence, resulting in a fresh, complex, and age-worthy white. FOOD PAIRING An exceptional match for roast chicken with cream sauces, grilled pork tenderloin, or butter-basted white fish. Also pairs well with vegetable risotto or soft cheeses like goat's curd. FRIARWOOD SAYS A true rarity - a barrel-aged Sauvignon Blanc from Piedmont, made with patience and precision. Elegant and distinctive, this wine is a must-try for lovers of structured, natural white wines with genuine ageing potential.
EBREO2017SEG675		Cascina Ebreo, Segreto Barbera, 2017	Discover all the wines from Cascina Ebreo ABOUT THE WINE Founded in 1991 by Peter Weimer, Cascina Ebreo has built a reputation in Piedmont for crafting minimal-intervention wines with bold personality and depth. Their approach is rooted in organic farming, select use of biodynamic practices, and natural vinification with only a minimal addition of sulphur dioxide. The 2017 Segreto Barbera is sourced from a half-hectare plot within the esteemed Ravera cru vineyard - an exceptional terroir more commonly associated with Barolo. This bottling reflects the house philosophy: purity, expression, and a refusal to conform to convention. TASTING NOTES A vivid, lifted style of Barbera, with wild berries, wood-spice, and layers of herbal complexity on the nose. The palate is vibrant and textured, anchored by the grape's signature bright acidity and offering a finish that's both long and elegant. With a structure and finesse reminiscent of Burgundy Grand Cru, this is Barbera elevated to its highest form. FOOD PAIRING Superb with slow-cooked meat dishes such as beef stew or lamb ragù. Equally delicious with game meats, venison pie, or a rich mushroom and truffle risotto. FRIARWOOD SAYS Grown on prime Barolo territory, this Segreto Barbera is a striking example of what this grape can achieve in the hands of a thoughtful, natural winemaker. Beautiful now, and worthy of cellaring.
EBREO2023ROS675		Cascina Ebreo, Rosso, 2023	Discover all the wines from Cascina Ebreo ABOUT THE WINE Founded in 1991 by Peter Weimer, who left corporate life in Switzerland to follow his winemaking passion, Cascina Ebreo has become a symbol of authenticity and expression in the heart of Piedmont. The estate released its first vintage in 1996 and has since built a reputation for minimal-intervention wines that reflect both place and personality. The 2022 Cascina Ebreo Rosso is made using organic farming, with biodynamic practices and no additives beyond a minimal amount of sulphur dioxide. It's a striking and unfiltered natural red wine that showcases the estate's artisan approach. TASTING NOTES This vibrant red reveals aromas of ripe red fruit with a lightly jammy character and a touch of savoury complexity. The palate is fresh and layered with wild cherry, hints of wet earth, and a balancing acidity that leads into soft, dusty tannins. Beautifully structured and drinking far above its price point, this wine also offers ageing potential of up to 10 years - though its charm may make it hard to resist now. FOOD PAIRING A perfect companion to charcuterie boards, hard cheeses, and rustic Italian pasta dishes with tomato-based sauces. Also pairs well with mushroom risotto or grilled pork.

ELLEV2022CHA6150		2022 Jean Pierre et Alexandre Ellevin Chablis	FRIARWOOD SAYS"An ever-reliable favourite; this is an excellent Chablis from a small, quality-focused domaine." ABOUT THE WINEFor as far back as they can trace their history, the Ellevin family has always been making wine. In 1975, Jean-Pierre Ellevin and his wife started to develop the family domaine; in 2003, their son Alexandre joined them. The estate covers 16 hectares, planted exclusively with Chardonnay. TASTING NOTESElegant, smooth and dense with rich flavours of lemons, pears, and fresh citrus on the palate. Crisp minerality and stone-fruit nuances blend seamlessly with a hint of fleur de sel. The texture is beautiful, the finish is balanced and the wine is perfection. FOOD PAIRINGIdeal with seafood, appetisers, light fish and chicken or very good on its own as well.
FANTI2016VSS6375		Tenuta Fanti, Vin Santo Sant'Antimo, 2016	ABOUT THE WINE Tenuta Fanti is owned by the Fanti family since the early 18th Century and has always been a reference for the production of wine, extra-virgin olive oil and cereals in the area of Montalcino. Today, thanks to Filippo's forty years of experience as a wine grower and to the energy and determination of Elisa, his daughter who joined the family company in 2007, the reputation of the Fanti brand keeps growing. The eco-friendly solid approach to agriculture and the respect for the soil and the natural cycles allow Tenuta Fanti to offer the day after day top quality products to its consumers. The grapes to make this wine have been carefully selected once ripe but healthy. The bunches are set to dry naturally - for four to six months - in well-aired, dry places, attached to ceiling hooks. Once pressed, the must goes into small oak casks called 'caratelli', filled by 70% of the capacity. TASTING NOTES Deep amber colour. The nose is very aromatic with ripe fruit aromas such as dried apricot and raisin, with notes of honey and walnut. The mouth is rich and complex with aromas of dried peach, raisin and caramel balanced with a refreshing finish. FOOD PAIRING Works well with cantucci, tarte tatin or sipped on its own. FRIARWOOD SAYS Vin Santo with a hint of Madeira-character from the 'canteiro' style of ageing - quite unique, quite marvellous.
FERME2022RLU675		La Ferme du Mont, Rasteau "Lucantis", 2022	ABOUT THE WINE La Ferme du Mont in the Southern Rhône, owned and vinified by Stéphane Vedeau, boasts a mosaic of biodynamic vineyards. A former soccer player, Stéphane transitioned to winemaking in 1989, spending 15 years in the Languedoc before moving to the Rhône Valley in 2000. His wines, praised by critics like Robert Parker, are known for their freshness and soul, utilizing native yeasts and biodynamic methods. The vineyards were certified Agriculture Biologique in 2014, and have been farmed biodynamically since 2011. TASTING NOTES Flowers and red fruits on a bed of liquorice. The aromatic intensity here is spectacular. The volume in the mouth achieves an excellent balance, offering richness and opulence with a certain lightness and great seduction. This limited cuvée represents the most velvety and charming version of the estates southern grape varieties. You will be left on the palate with a fresh and saline finish. Discover all the wines from Domaines Du Mont

FERME2023GIJ675		2023 75CL La Ferme du Mont, Gigondas « Jugunda »	ABOUT THE WINE La Ferme du Mont in the Southern Rhône, owned and vinified by Stéphane Vedeau, boasts a mosaic of biodynamic vineyards. A former soccer player, Stéphane transitioned to winemaking in 1989, spending 15 years in the Languedoc before moving to the Rhône Valley in 2000. His wines, praised by critics like Robert Parker, are known for their freshness and soul, utilizing native yeasts and biodynamic methods. The vineyards were certified Agriculture Biologique in 2014, and have been farmed biodynamically since 2011. TASTING NOTES A dark carmine red. Complex nose of Mediterranean spices and candied red fruit. Opulent, but also very fresh attack on the palate. Tight but very fine tannins from the middle attack to the finish in an elegant and persistent way. A long finish which maintains freshness until the end. Discover all the wines from Domaines Du Mont
FERME2023VLR675		La Ferme du Mont, Vacqueyras Â«Le RifÂ», 2023	ABOUT THE WINE La Ferme du Mont in the Southern Rhône, owned and vinified by Stéphane Vedeau, boasts a mosaic of biodynamic vineyards. A former soccer player, Stéphane transitioned to winemaking in 1989, spending 15 years in the Languedoc before moving to the Rhône Valley in 2000. His wines, praised by critics like Robert Parker, are known for their freshness and soul, utilizing native yeasts and biodynamic methods. The vineyards were certified Agriculture Biologique in 2014, and have been farmed biodynamically since 2011. TASTING NOTES Round and the fruity, this gradually gives way to the breadth and power of the hillsides. The wood is delicate and there is a spicy mineral expression of the soil in the middle of the mouth. A long, liquorice and fleshy finish with a strong accent of late summer flowers. FOOD PAIRING Serve at 15 ° C. Perfect with a filet of beef with red pepper, an old ham that has been naturally ripened, a partridge à la royal or large Livaro cheese. Discover all the wines fromDomaines Du Mont Details Taken from other Vintage
FIGEA19611275		Chateau Figeac, 1961	Discover all the wines from Chateau Figeac ABOUT THE WINE The 1961 vintage is widely regarded as one of the greatest of the 20th century in Bordeaux, and Chateau Figeac- already a benchmark estate in Saint-Émilion- produced a wine of remarkable longevity and distinction. With its unique gravel terroir and Cabernet-led blend, Figeac often excels in warmer vintages. This bottle is a rare opportunity to experience a piece of Bordeaux history from a legendary year, when yields were small but quality was exceptional. TASTING NOTES Fully mature yet astonishingly alive. Aromas of dried cherry, cigar box, leather, forest floor and old rose petals unfold gracefully. The palate is silky and evolved, with delicate red fruit, savoury earth, truffle, and tobacco notes. Tannins are resolved, and the finish is long, elegant and hauntingly complex. A wine of quiet power and profound nuance. FOOD PAIRING Best appreciated on its own or with simple dishes like roast squab, wild mushroom risotto or a truffled cheese selection. Decant gently and serve with reverence. FRIARWOOD SAYS A rare treasure from an iconic vintage. The 1961 Figeac is a testament to the longevity and elegance of this great estate- a collector's dream and a moment in time, bottled. Please note - high value bottles may have longer delivery times, especially when delivery is to an address outside London. If you have any questions, please contact us before ordering. We cannot accept returns on these bottles. Click & Collect is also available from our Parsons Green store - please bring the payment card and a form of ID.

FIGEA2021PET675		2021 Chateau Figeac, Petit Figeac	Discover all the wines from Chateau Figeac ABOUT THE WINE Petit Figeac is the second wine of the legendary Chateau Figeac, Premier Grand Cru Classé (B) in Saint-Émilion. Revered for its Cabernet-focused blend on the Right Bank, Figeac stands apart for its finesse and longevity. Crafted with the same meticulous care as the grand vin, Petit Figeac offers a more immediate and approachable interpretation of the estate's unique gravel-rich terroir. The 2021 vintage was cooler and more restrained, resulting in a refined, fresh, and elegantly structured wine. The blend leans heavily on Merlot, supported by Cabernet Franc and a touch of Cabernet Sauvignon, creating a wine of balance, purity, and aromatic lift. TASTING NOTES Petit Figeac 2021 presents a brilliant ruby hue, with aromas of redcurrant, crushed raspberry, and a hint of fresh violets, underpinned by subtle cedar and graphite notes. On the palate, it is silky and precise, offering vibrant red berry fruit, a core of mineral freshness, and layers of delicate spice. Fine-grained tannins and bright acidity lead to a long, savoury finish, with a whisper of tobacco and earthiness emerging on the back palate. FOOD PAIRING Perfectly suited to herb-crusted lamb, beef Wellington, or duck with cherry sauce. It also excels with wild mushroom risotto, truffle pasta, or hard cheeses like Comté and Gruyère. For best enjoyment, decant for 30 -45 minutes and serve at 16 -18 °C. FRIARWOOD SAYS "The 2021 Petit Figeac is a beautifully poised second wine that captures the finesse and spirit of Chateau Figeac's extraordinary terroir. A cooler, more classical vintage, the wine offers fresh vibrancy, elegant structure, and immediate appeal, yet it has the pedigree to age gracefully for the next 8 -10 years. An exceptional Saint-Émilion Grand Cru Classé that balances accessibility and sophistication - perfect for any celebration or special dinner."
FONPL2021FLE675		2021 75CL Fonplegade, Fleur Fonplegade	See more wines from Chateau Fonplegade ABOUT THE WINE For centuries, the vine rows of Chateau Fonplegade have been the source for some of Saint-Emilion's most coveted grapes. Since 2004, new owners from California have invested time and passion to elevate the wines of Fonplegade to new heights. TASTING NOTES Easy-drinking red, dominated by red-berry fruit. Tannins are present yet unthreatening; a very pleasant wine from an excellent vintage for the chateau FOOD PAIRING Roast beef, stews, lamb chops : very flexible, but rich, flavourful dishes are best. FRIARWOOD SAYS A reliable wine for dinner parties, guests will not be disappointed.
FRACC2020RIP675		Domenico Fraccaroli, Valpolicella Ripasso Superiore DOC, 2020	ABOUT THE WINE Founded in 1958 by Domenico Fraccaroli, the family estate now spans Friuli and Veneto, with the Grotta del Ninfeo property in Lavagno (Verona) dedicated to the classics of Valpolicella. Today, brothers Domenico and Luca craft elegant, regionally expressive wines. The 2020 Ripasso Superiore is a hallmark of that style: Valpolicella refermented on the Amarone skins, then matured (typically around 12 months in French oak tonneaux) to marry richness with lift. A warm, even vintage in Valpolicella delivered ripe, pristine fruit with excellent balance. TASTING NOTES Inviting aromas of ripe red cherry, morello and dried cranberry, with gentle raisin, cinnamon, clove and cocoa from well-judged oak. The palate is smooth and medium-full, combining succulent red fruit with hints of dried herbs, cedar and sweet spice. Silky tannins and a lively acid line keep things poised; the finish is long and savoury, echoing cherry, spice and a touch of amarena. FOOD PAIRING Brilliant with rabbit ragù, feathered game, roast pork loin, or lasagne al forno. Also superb alongside mature hard cheeses and wild-mushroom dishes. FRIARWOOD SAYS Ripasso's "second pass" over Amarone skins adds depth, warmth and complexity while preserving Valpolicella's freshness. The 2020 is especially harmonious and refined—a versatile red for the table now, with upside over the next 5–7 years.

FRIAR1977ARM650		1977 Friarwood, Vieil-Armagnac	ABOUT THE SPIRIT This Armagnac is specially bottled by Eric Artiguelongue, previously a cellarmaster at a renowned Armagnac estate. Eric's Armagnac are aged in oak barrels until they have reached their optimum quality and then stored in glass to maintain their peak condition. Eric then bottles the Armagnacs himself. In a region often stymied by tradition, Eric's Armagnacs excite in all their un-manipulated glory. There's no use of boise, caramel or sweeteners here. TASTING NOTES Round, full-bodied palate displays fresh, fruit-forward flavours, while a touch of warming spice adds depth and complexity to the long finish. FOOD PAIRING Enjoy lightly chilled, and let it warm up in your glass. Matches perfectly with dark chocolate treats. FRIARWOOD SAYS These Armagnacs are unique small batch-bottlings, bottled on request for Friarwood. On each label, you can find the exact bottling date.
FRIAR1978ARM650		1978 Friarwood, Vieil-Armagnac	ABOUT THE SPIRIT This Armagnac is specially bottled by Eric Artiguelongue, previously a cellarmaster at a renowned Armagnac estate. Eric's Armagnac are aged in oak barrels until they have reached their optimum quality and then stored in glass to maintain their peak condition. Eric then bottles the Armagnacs himself. In a region often stymied by tradition, Eric's Armagnacs excite in all their un-manipulated glory. There's no use of boise, caramel or sweeteners here. TASTING NOTES Round, full-bodied palate displays fresh, fruit-forward flavors, while a touch of warming spice adds depth and complexity to the long finish. FOOD PAIRING Enjoy lightly chilled, and let it warm up in your glass. Matches perfectly with dark chocolate treats. FRIARWOOD SAYS These Armagnacs are unique small batch-bottlings, bottled on request for Friarwood. On each label, you can find the exact bottling date.
FRIAR1999ARM650		1999 Friarwood, Vieil-Armagnac	ABOUT THE SPIRIT This Armagnac is specially bottled by Eric Artiguelongue, previously a cellarmaster at a renowned Armagnac estate. Eric's Armagnac are aged in oak barrels until they have reached their optimum quality and then stored in glass to maintain their peak condition. Eric then bottles the Armagnacs himself. In a region often stymied by tradition, Eric's Armagnacs excite in all their un-manipulated glory. There's no use of boise, caramel or sweeteners here. TASTING NOTES Round, full-bodied palate displays fresh, fruit-forward flavors, while a touch of warming spice adds depth and complexity to the long finish. FOOD PAIRING Enjoy lightly chilled, and let it warm up in your glass. Matches perfectly with dark chocolate treats. FRIARWOOD SAYS These Armagnacs are unique small batch-bottlings, bottled on request for Friarwood. On each label, you can find the exact bottling date.
GISCO202024375		2020 Chateau Giscours	ABOUT THE WINE Ch teau Giscours, a distinguished Third Growth estate in the Margaux appellation of Bordeaux, continues its legacy of excellence with the 2020 vintage. This wine is a blend of 56% Cabernet Sauvignon and 44% Merlot, reflecting the estate's dedication to crafting wines of depth and elegance. The 2020 growing season presented unique challenges, but the team's meticulous approach resulted in a wine that embodies the power and finesse characteristic of Giscours. TASTING NOTES The 2020 Ch teau Giscours reveals a deep garnet-purple hue. The aromatic profile is rich with notes of blackberries, cassis, and hints of pencil shavings, complemented by floral nuances of rose petals and subtle earthy undertones. On the palate, the wine is medium to full-bodied, offering ample fleshiness with a layered and seamless mid-palate. The tannins are powdery yet well-structured, leading to a persistent and elegant finish. FOOD PAIRING This classic Margaux pairs beautifully with a variety of dishes, including: Red Meats: Grilled or roasted lamb, beef fillet, and venison enhance the wine's robust flavors. Game Dishes: Dishes featuring game birds or wild boar complement the wine's complexity. Hard Cheeses: Aged cheeses like Gruyère or Comté harmonize with the wine's depth and structure. For optimal enjoyment, serve at 16-18 °C and consider decanting an hour before serving to fully express the wine's aromas and flavors. FRIARWOOD SAYS The 2020 Ch teau Giscours exemplifies the esteemed Margaux terroir, offering a harmonious balance of rich fruit concentration, refined tannins, and a lingering finish. This vintage is a testament to the ch teau's commitment to quality and is poised to age gracefully over the next two decades, making it a prized addition for collectors and enthusiasts alike.

GRAVE2023CDC675		Chateau Graves du Champs des Chails, 2023	ABOUT THE WINE Founded in 1904 by Gabriel Bruneteau in Saint-Aubin-de-Blaye, Vignobles Gabriel & Co has grown from a family estate into a pioneering collective on Bordeaux's Right Bank. Today, under the vision of Jean-François Réaud, the estate unites local growers with a commitment to quality, fairness, and sustainability. This Chateau Graves du Champs des Chails 2023 is part of the Fair for Life project, ensuring fair pricing for growers and responsible supply chains. Made from 80% Merlot, 10% Cabernet Sauvignon, and 10% Malbec, the wine reflects the rich terroir of Blaye Côtes de Bordeaux with elegance and balance. TASTING NOTES Bright aromas of cherry and blackcurrant mingle with delicate toasted notes. The palate is supple and rounded, with generous fruit expression and smooth tannins. Fresh and elegant, it finishes with a pleasant lift, showcasing the vibrancy of the 2023 vintage. FOOD PAIRING A versatile Bordeaux perfect with red meats, tomato-based pasta dishes, and fresh cheeses. Its balance and freshness also make it a delightful companion for charcuterie or simple bistro-style fare. FRIARWOOD SAYS An approachable, fruit-forward Bordeaux with easy charm and everyday appeal. Soft, elegant, and lively, it highlights the accessible side of Blaye while retaining the classic structure of the region. A perfect bottle for casual dining or relaxed evenings.
GUERR2023PFV1275		Domaine Guerrin & Fils, Pouilly Fuisse 'Vieilles Vignes', 2023	ABOUT THE WINE The estate was created in 1926, in the heart of the village of Vergisson. Today the 4th generation of the family Guerrin cultivates their terroir with the same passion and rigour as their great-grandparents before them. The estate covers a total area of 14 hectares split between more than 35 small plots. This exceptional diversity of terroirs gives each of their wines a very distinct character. TASTING NOTES A captivating bouquet of white peach, citrus blossom, and a hint of almond melds effortlessly with the wine's subtle oak influence. The palate is marked by a refined balance of fruit, minerality, and delicate oak integration. As it evolves, the wine reveals flavours of nectarine, lemon zest, and a touch of brioche, culminating in an elegant, satisfying finish. FOOD PAIRING This Pouilly Fuisse 'Vieilles Vignes' shines when paired with dishes that emphasize its complexity and depth, such as pan-seared sea bass with a lemon herb sauce, chicken and wild mushroom fricassée, or a grilled vegetable and goat cheese tart. Its harmonious character also makes it a delightful choice for sipping as an aperitif. FRIARWOOD SAYS Hailing from a prime location on the slopes of the Roche de Vergisson, this wine benefits from the fresh, mineral character imparted by the east winds. The careful balance of flavours, achieved through lees-stirring (batonnage) and barrel-ageing, showcases the essence of Pouilly-Fuissé in this outstanding expression.
GUILLNVROS12375		Guillopees, Sancerre Cuvee Henri du Vernoy Rose NV	ABOUT THE WINE The history of Guillopees begins in 1963, when some vine growers joined forces to face up the economic challenges of the time, creating a quality-focused co-operative cellar in the heart of Sancerre. It remains the only co-operative in the appellation, producing wines with all the classic minerality and poise for which the appellation is revered. TASTING NOTES A blend of their top vintages, giving this rose a distinctive and pleasing character! Bright and refreshing on the palate, with a delicate, slightly spicy nose. FOOD PAIRING This rose has enough structure and character to be enjoyed with food. Delicious with light canapes, veggie skewers or salmon burgers. FRIARWOOD SAYS A dry but flavourful rose. 100% Pinot Noir gives the wine a deeper salmon hue.
GUYON2018CMV1300		Domaine Antonin Guyon, Chambolle Musigny 'Clos du Village' Monopole, 2018	ABOUT THE WINE The second generation now manages this domaine, founded by Antonin in the 1960s. Based in Savigny-les-Beaune, they own vines throughout the Cote d'Or, including parcels in some of the finest Premier and Grand cru vineyards. Harvest is by hand, with initial sorting in the vineyard; no more than 50% new oak is used, and the wines of the domaine have a classic freshness and purity to them. TASTING NOTES Lovely aromas of violets and perfumed red cherries. Beautifully concentrated, with excellent structure and intensity, this wine may be kept for up to 25 years. A robust expression of the appellation, this wine is best enjoyed with food, at least 5 years from vintage. FOOD PAIRING Ideal with game birds, or even pork. FRIARWOOD SAYS A special appellation; the wines of Chambolle-Musigny combine ethereal delicacy with powerful flavour. This is perhaps the most age-worthy wine from this domaine.

GUYON2018SBG6150		2018 Domaine Antonin Guyon, Savigny les Beaune 'Les Goudelettes'	ABOUT THE WINE The second generation now manages this domaine, founded by Antonin in the 1960s. Based in Savigny-les-Beaune, they own vines throughout the Cote d'Or, including parcels in some of the finest Premier and Grand cru vineyards. Harvest is by hand, with initial sorting in the vineyard; no more than 50% new oak is used, and the wines of the domaine have a classic freshness and purity to them. TASTING NOTES Coming from their home village. Pretty gold-rimmed ruby in colour; bright red fruit with very fine, elegant tannin. Excellent ageing potential. FOOD PAIRING Ideal with roasted meats or a more classic pairing, confit duck.FRIARWOOD SAYSLong fermentation takes 15 days in wooden open vats. 15 months of barrel ageing.
GUYON2021CMV1275		Domaine Antonin Guyon, Chambolle Musigny 'Clos du Village' Monopole, 2021	FRIARWOOD SAYS "The wines of Chambolle-Musigny are renowned for their ethereal delicacy paired with powerful flavors. This Clos du Village Monopole is one of the most age-worthy wines from the Guyon estate, making it a true standout." ABOUT THE WINE The Domaine Antonin Guyon Chambolle Musigny 'Clos du Village' Monopole is a prestigious wine crafted by the second generation of the Guyon family. Founded by Antonin Guyon in the 1960s, this Savigny-les-Beaune-based domaine holds parcels across the Côte d'Or, including top Premier Cru and Grand Cru vineyards. Each grape is hand-harvested with careful sorting in the vineyard. Aged in French oak barrels with no more than 50% new oak, this wine showcases a classic freshness and purity that defines the Guyon style. TASTING NOTES With enticing aromas of violets and perfumed red cherries, this Chambolle Musigny offers beautiful concentration and a strong structure, capturing the robust essence of the appellation. It delivers an intense, elegant profile with excellent ageing potential and can be cellared for up to 25 years. Ideally, enjoy this wine with food after at least 5 years from vintage for optimal flavour. FOOD PAIRING This Chambolle Musigny pairs wonderfully with refined dishes like roasted pigeon in wine sauce, crispy Peking duck, beef cheek Bourguignon, and lentil dhal, complementing both classic French and global cuisine.
GUYON2022GCJ6150		Antonin Guyon, Gevrey Chambertin 'La Justice' 2022	ABOUT THE WINE Domaine Antonin Guyon, a renowned family-owned estate in Burgundy, is celebrated for its meticulously crafted wines that express the unique terroirs of the region. The Gevrey Chambertin 'La Justice' vineyard is situated in the heart of Côte de Nuits and is known for producing elegant yet powerful expressions of Pinot Noir. The 2022 vintage benefitted from a warm growing season, yielding a wine with both richness and finesse. Domaine Antonin Guyon's dedication to sustainable practices and traditional methods results in a wine that showcases the complexity and character of this celebrated appellation. Gevrey Chambertin 'La Justice' is crafted from 100% Pinot Noir and is a remarkable representation of the finesse and intensity typical of Gevrey Chambertin wines. TASTING NOTES The 2022 Domaine Antonin Guyon Gevrey Chambertin 'La Justice' opens with captivating aromas of black cherry, raspberry, and wild strawberry, underscored by hints of rose petals, earth, and a touch of spice. On the palate, this Burgundy red wine is medium-bodied, with silky tannins and a vibrant acidity that perfectly balances its ripe fruit character. Flavours of dark berries and redcurrant are complemented by subtle notes of forest floor, liquorice, and a delicate minerality. The finish is long and elegant, with a refined balance of fruit, tannin, and acidity, showcasing the depth and sophistication of this Pinot Noir from Gevrey Chambertin. FOOD PAIRING This Gevrey Chambertin pairs beautifully with a variety of dishes, including roasted duck, lamb, and game birds. It also complements mushroom-based dishes, truffle risotto, and hard cheeses such as Comté or Gruyère. Serve at 16-18°C and decant for 30 minutes before serving to fully enhance the wine's aromatic complexity. FRIARWOOD SAYS The 2022 Domaine Antonin Guyon Gevrey Chambertin 'La Justice' is a beautifully balanced vintage that captures the elegance and depth of Burgundy's Côte de Nuits. With its combination of ripe fruit, fine tannins, and refined acidity, this wine offers both immediate enjoyment and the potential to age gracefully over the next 8-12 years. A perfect choice for collectors and enthusiasts of classic Burgundy Pinot Noir.

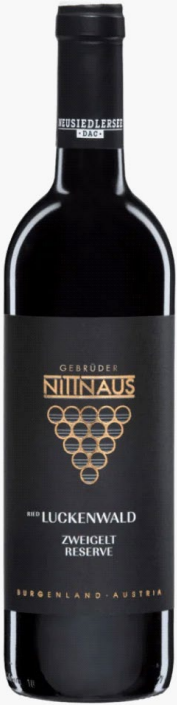
GUYON2022SBG1275		Domaine Antonin Guyon, Savigny les Beaune 'Les Goudelettes', 2022	ABOUT THE WINE The second generation now manages this domaine, founded by Antonin in the 1960s. Based in Savigny-les-Beaune, they own vines throughout the Cote d'Or, including parcels in some of the finest Premier and Grand cru vineyards. Harvest is by hand, with initial sorting in the vineyard; no more than 50% new oak is used, and the wines of the domaine have a classic freshness and purity to them. TASTING NOTES Coming from their home village. Pretty gold-rimmed ruby in colour; bright red fruit with very fine, elegant tannin. Excellent ageing potential. FOOD PAIRING Ideal with roasted meats or a more classic pairing, confit duck. FRIARWOOD SAYS Long fermentation takes 15 days in wooden open vats. 15 months of barrel ageing.
GUYON2023SBG24375		A Guyon, Savigny Beaune Goudelettes, 2023	ABOUT THE WINE Domaine Antonin Guyon is a prestigious family-owned estate in Burgundy, renowned for its commitment to producing terroir-driven wines that reflect the unique character of each vineyard. The Savigny-lès-Beaune 'Les Goudelettes' vineyard lies in the heart of the Côte de Beaune and is known for producing beautifully balanced and refined expressions of Pinot Noir. The 2020 vintage benefitted from an excellent growing season, which resulted in wines with depth, elegance, and fine tannins. This wine, made exclusively from 100% Pinot Noir, captures the essence of the Savigny-lès-Beaune appellation, showcasing both the finesse and complexity for which the region is known. TASTING NOTES The 2023 Domaine Antonin Guyon Savigny-lès-Beaune 'Les Goudelettes' reveals an enticing nose of ripe red cherries, wild strawberries, and raspberries, layered with subtle floral notes of rose and violet. On the palate, this Burgundy red wine is medium-bodied, with silky tannins and bright acidity that perfectly balance the ripe red fruit flavours. Hints of earth, spice, and minerality add depth and complexity, while the finish is long and elegant, leaving a refined impression. This vintage embodies the classic Savigny-lès-Beaune style with a perfect blend of fruit, freshness, and minerality. FOOD PAIRING This Savigny-lès-Beaune Pinot Noir pairs exceptionally well with a variety of dishes, including roasted poultry, pork tenderloin, and duck. It also complements mushroom-based dishes, truffle risotto, and soft cheeses like Brie and Camembert. Serve at 16-18 °C and decant for around 30 minutes before serving to enhance its aromatic complexity. FRIARWOOD SAYS The 2023 Domaine Antonin Guyon Savigny-lès-Beaune 'Les Goudelettes' is a refined and versatile Burgundy, offering an approachable yet layered profile. With its lively red fruit, silky tannins, and mineral undertones, this wine is ideal for both immediate enjoyment and short- to medium-term cellaring. A true representation of Savigny-lès-Beaune's elegance and charm, it is a must-try for lovers of classic Burgundy Pinot Noir.
JBOUT2022CRB675		J. Boutin, Cote Rotie "Bonnevaux", 2022	ABOUT THE WINE Stephane Vedeau took over the running of J. Boutin from his mother. The vines have to see Rhone to make good wines the local elders used to say, believing that the best terroirs are always close to the river where the vines survive on granite steep slopes. J. Boutin have an excellent location, one of the highest vineyards in Crozes-Hermitage, close to the river. Thanks to the granite soil and the altitude their wines develop a deeper complexity. There is no sulphite added and no clarification or filtration allowing the terroir to be fully expressed. TASTING NOTES Rich elegant red fruit and blackberry aromas complemented by stylish floral notes mainly violet. Good persistent fruit with light tannins and oak. Round of shape, silky, fresh and voluptuous: a wine of balance and harmony. FOOD PAIRING A succulent accompaniment to beef Wellington, Grouse and allrefined gourmet meats. Serve at room temperature. Discover all the wines from J. Boutin and Domaines Du Mont

JBOUT2023CHR675		J. Boutin, Crozes Hermitage rouge “Les Vedias”, 2023	ABOUT THE WINE Stephane Vedeau took over the running of J. Boutin from his mother. The vines have to see Rhone to make good wines the local elders used to say, believing that the best terroirs are always close to the river where the vines survive on granite steep slopes. J. Boutin have an excellent location, one of the highest vineyards in Crozes-Hermitage, close to the river. Thanks to the granite soil and the altitude their wines develop a deeper complexity. There is no sulphite added and no clarification or filtration allowing the terroir to be fully expressed. TASTING NOTES Small wild blackberries, peppermint, and cocoa-infused graphite take turns on the nose with harmony. The palate is subtle and very smooth. It exhibits an immediate fluidity before giving way to its northern terroir, marked by natural freshness that reflects its minimally extracted natural energy. It's a charming yet vibrant Croze that is easy to enjoy while offering a touch of complexity based on the interplay of floral, fruit, and mineral components. This is a version of the appellation particularly well-suited for late spring, all summer, and the first part of autumn. Discover all the wines from J. Boutin and Domaines Du Mont Details Taken from other Vintage
JUDEK2021ETR675		Judeka, Etna Rosso DOC, 2021	ABOUT THE WINE Judeka is a young winery producing excellent wines in the heart of Sicily. For owners Cesare and Valentina, wine is a passion they have had since childhood, when their grandparents used to press grapes at home, in a garage. They use organic techniques to produce exceptional wines. Made from very fine Nerello Mascalese and Nerello Cappuccio from low yielding vineyards, both young and old. The grapes are macerated until the end of fermentation. The wine then continues its life in wood until bottled roughly one year after harvest. TASTING NOTES Rich dark fruit flavors, hints of chocolate, and a touch of Mediterranean herbs. Drunk young it is a distinguished wine. Fresh, fragrant, beautifully slender and with a fine grip, it has a natural polish and stage presence. And, in aging it gathers richness and complexity.
KELMA2017TIN675		Kelman, Tinto Blend, 2017	Discover all the wines from Kelman ABOUT THE WINE From the heart of Portugal's historic Dão wine region, the 2017 Kelman Tinto Blend is crafted by the Kelman family, who cultivate 6 hectares of traditional Portuguese grape varieties. Planted in 2000, their vineyards sit inland, 120km southeast of Porto, benefiting from warm, dry summers and abundant winter rain -ideal for balanced, expressive wines. This vegan-friendly red captures the unique terroir and legacy of one of Portugal's oldest demarcated DOCs. TASTING NOTES This structured yet elegant red blend is vivid and aromatic, with intense wild blackberry fruit and subtle spice from 12 months in second-fill French oak barrels. The Touriga Nacional component contributes violet floral notes, layered over supple tannins and a smooth, lingering dark fruit finish. FOOD PAIRING Ideal with grilled meats, charcuterie, or hard, salty cheeses. It's also excellent with gently spiced, smoky dishes like paprika-roasted vegetables or slow-cooked lamb. FRIARWOOD SAYS A top-value Portuguese red, combining complexity and approachability. Vegan-friendly and full of character.
LACO20141275		2014 75CL Lascombes	ABOUT THE WINE Château Lascombes, 2ème Cru Classé in 1855, bears the name of its first owner, Chevalier de Lascombes, born in 1625. At the turn of the 18th century, Jean-Francois Lascombes, a counselor at the Bordeaux Parliament, dedicated his wealth to making a great wine at Lascombes. The existing chateau was built in 1867 by Chaix d'Est Ange. Alexis Lichine took over the property in 1952, and oversaw a significant restructuring of the vineyard and cellars. In 1971, he sold to the English brewer, Bass-Charrington, who sold the estate to its current owners, American company Colony Capital in 2001. FOOD PAIRING Venison, creamy beef dishes, hard cheeses. FRIARWOOD SAYS A fascinating example of how winemakers, by tossing aside the usual blend, can produce truly exceptional wines from inimical vintages.

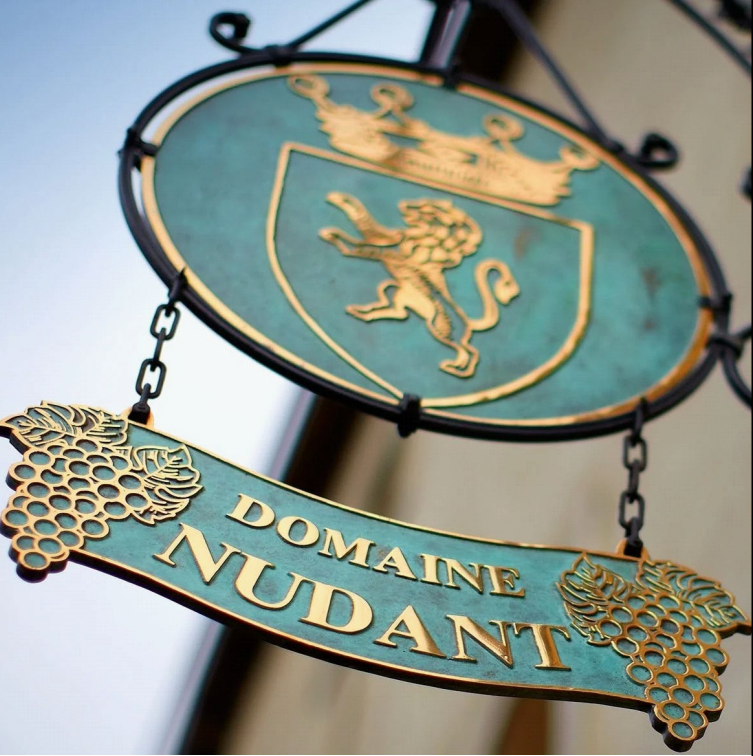
LASCO20111275		2011 Chateau Lascombes	ABOUT THE WINE Ch teau Lascombes, 2ème Cru Classé in 1855, bears the name of its first owner, Chevalier de Lascombes, born in 1625. At the turn of the 18th century, Jean-Francois Lascombes, a counselor at the Bordeaux Parliament, dedicated his wealth to making a great wine at Lascombes. The existing chateau was built in 1867 by Chaix d'Est Ange. Alexis Lichine took over the property in 1952, and oversaw a significant restructuring of the vineyard and cellars. In 1971, he sold to the English brewer, Bass-Charrington, who sold the estate to its current owners, American company Colony Capital in 2001. TASTING NOTES An unusually high proportion of Merlot was used in 2011- easier to ripen, in this cool vintage. Bright, dark-berry fruit and dusty chocolate characterise the aromas; the palate is similarly bright and fresh, with an undertow of firm tannin. Toasty oak, blueberry, liquorice and forest floor add complexity to this exceptionally well-made wine. Approachable from 2018, with ageing potential until 2030. FOOD PAIRING Venison, creamy beef dishes, hard cheeses. FRIARWOOD SAYS A fascinating example of how winemakers, by tossing aside the usual blend, can produce truly exceptional wines from inimical vintages.
LUCAS2015GLP3150		Chateau Lucas, Grand de Lucas 'Cuvee Prestige', 2015	Also Available in 75cl Bottle (2016) ABOUT THE WINE Chateau Lucas, founded 1876, is located in the heart of Lussac-Saint-Emilion Appellation. Generation after Generation, the Vauthier Family has been the owner of this beautiful property. For more than 20 years, Frederic Vauthier has managed the estate focusing on adapting his family know-how to the new techniques of viticulture and vinification. The vineyard covers more than 20 hectares and only 6 hectares allow the production of this cuvee Grand de Lucas Cuvee Prestige. TASTING NOTES A very aromatic bouquet blending fruity notes such as raspberry and blackcurrant, jammy fruits like plum and vanilla notes. The tannins are quite velvety, the mouth is round and well balanced. Long finish. A grand wine, almost crunchy, which will reward with a little time in the cellar. FOOD PAIRING Ideal with red meat and lamb. Perfect also with pork stew and hard cheeses such as Comte or Beaufort. FRIARWOOD SAYS An exceptional vintage for Bordeaux, accessible already, but capable of extended ageing.
LUCAS2015GLP6150		Chateau Lucas, Grand de Lucas 'Cuvee Prestige', 2015	Also Available in 75cl Bottle (2016) ABOUT THE WINE Chateau Lucas, founded 1876, is located in the heart of Lussac-Saint-Emilion Appellation. Generation after Generation, the Vauthier Family has been the owner of this beautiful property. For more than 20 years, Frederic Vauthier has managed the estate focusing on adapting his family know-how to the new techniques of viticulture and vinification. The vineyard covers more than 20 hectares and only 6 hectares allow the production of this cuvee Grand de Lucas Cuvee Prestige. TASTING NOTES A very aromatic bouquet blending fruity notes such as raspberry and blackcurrant, jammy fruits like plum and vanilla notes. The tannins are quite velvety, the mouth is round and well balanced. Long finish. A grand wine, almost crunchy, which will reward with a little time in the cellar. FOOD PAIRING Ideal with red meat and lamb. Perfect also with pork stew and hard cheeses such as Comte or Beaufort. FRIARWOOD SAYS An exceptional vintage for Bordeaux, accessible already, but capable of extended ageing.

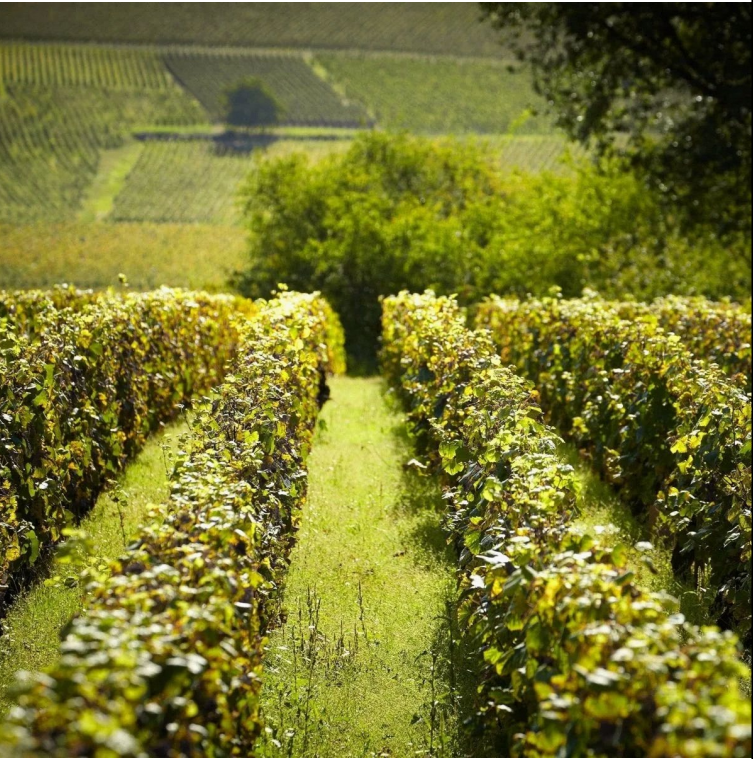
LUCAS2015PGLP12375		Chateau Lucas, Grand de Lucas 'Cuvee Prestige', 2015	Also Available in 75cl Bottle (2016) ABOUT THE WINE Chateau Lucas, founded 1876, is located in the heart of Lussac-Saint-Emilion Appellation. Generation after Generation, the Vauthier Family has been the owner of this beautiful property. For more than 20 years, Frederic Vauthier has managed the estate focusing on adapting his family know-how to the new techniques of viticulture and vinification. The vineyard covers more than 20 hectares and only 6 hectares allow the production of this cuvee Grand de Lucas Cuvee Prestige. TASTING NOTES A very aromatic bouquet blending fruity notes such as raspberry and blackcurrant, jammy fruits like plum and vanilla notes. The tannins are quite velvety, the mouth is round and well balanced. Long finish. A grand wine, almost crunchy, which will reward with a little time in the cellar. FOOD PAIRING Ideal with red meat and lamb. Perfect also with pork stew and hard cheeses such as Comte or Beaufort. FRIARWOOD SAYS An exceptional vintage for Bordeaux, accessible already, but capable of extended ageing.
MAUVE2019BAR675		2019 Chateau Mauvesin Barton	FRIARWOOD SAYS "Ch teau Mauvesin Barton 2019 exemplifies the elegance and balance that Bordeaux enthusiasts seek. Enjoy now for its freshness or allow it to age gracefully over the next decade." ABOUT THE WINE Ch teau Mauvesin Barton 2019 is a superb representation of the prestigious Moulis-en-Médoc appellation on Bordeaux's left bank. Owned by the Barton Sartorius family since 2011, this historical estate was reborn with a focus on tradition and elegance. The vineyard benefits from its proximity to the Gironde estuary, producing wines of depth and refinement. The 2019 vintage features a blend of 64% Merlot, 27% Cabernet Sauvignon, and 9% Cabernet Franc, expertly aged for 12 to 15 months in French oak barrels, with one-third being new oak. TASTING NOTES A vibrant purple hue introduces this wine, followed by an aromatic nose with delicate woody notes, red fruit, and strawberry. The palate delivers a refreshing entry with bright acidity, a balanced structure, and fine tannins. This vintage promises further development but already provides exceptional drinking pleasure. FOOD PAIRING Pair this elegant Bordeaux with rich and flavourful dishes such as lamb chops with rosemary, roasted duck breast, or beef tenderloin. For cheese pairings, opt for aged Comté, Gruyère, or a creamy Brie to complement the wine's velvety tannins and red fruit nuances.
MONTA2024VIO1275		Domaine de Mont Auriol, Viognier, 2024	ABOUT THE WINE Situated in the Herault region that borders the Mediterranean Sea, the Domaine de Mont Auriol was once a Royal Estate and has belonged to the Sarret family since 1488 - a lineage now stretching back thirteen generations. Of the 350 hectares of the estate 110 hectares are planted with vines and the vineyard is spread across a chain of hills that face south over the Golfe du Lion. The vines are canopy trained and they employ no herbicides, preferring instead organic fertilizers and other sustainable, biodynamic practices. A mechanical harvest is carried out followed by total de-stemming and then maceration and fermentation in stainless steel, concrete and fibreglass vats. Their wine benefits further from being bottled at the domaine itself, travelling no further than their own on-site plant. TASTING NOTES A rich, viscous and aromatic gem, Viognier is a grape that never ceases to amaze the senses with floral lilacs, luscious apricots and honeysuckle. This brilliantly affordable example from Languedoc delivers wonderful aromatic intensity without being overly viscous thanks to its fresh finish. Even the complexity of the grape comes through as almond skin and toasted hazelnuts. FOOD PAIRING An amazing accompaniment to smoked mackerel, caesar salad with anchovies and rotisserie chicken with roasted potatoes or hearty baked beans. FRIARWOOD SAYS A very easy style of viognier, fresh, fruity and perfect with lighter summery dishes.

MONTE2021PFB675		Bodega Monteviejo, Petite Fleur Blend, 2021	ABOUT THE WINE Bodega Monteviejo is owned and run by the Péré-Vergé Family who also owns various other Ch teaux in Pomerol, these are Ch teau Montviel, Ch teau La Gavière and the world famous Ch teau La Violette. Monteviejo is a true expression of Argentinian character, made by the world famous winemaker Marcelo Pelleriti. The wines made at this very special property in Argentina are treated with the same commitment and care as those produced back home in Bordeaux. The vineyards, over 100 hectares, are located in the Tunuyan region, just 80km south of the city of Mendoza. Their aim is to create wines that can compete with the world's best. The yields are kept low, with vines planted at a density of 5,500 vines per hectare, to produce the best quality wine. TASTING NOTES Full of dark earthy flavours, smooth and medium bodied, yet deeply complex. Notes of tobacco, liquorice, plum and dark cherry on the palate. Good strength in the mid palate with a lasting finish. FOOD PAIRING Goes well with steak, venison and strong game. FRIARWOOD SAYS Old world and new world mix in this great red wine.
MONTE2022FEM675		Bodega Monteviejo, Festivo Malbec, 2022	ABOUT THE WINE Bodega Monteviejo is owned and run by the Pere-Verge Family who also owns various other Chateaux in Pomerol, including Chateau Montviel and the world famous Chateau La Violette. Monteviejo is a true expression of Argentinian character, made by the world famous winemaker Marcelo Pelleriti. The wines made at this very special property in Argentina are treated with the same commitment and care as those produced back home in Bordeaux. The vineyards, over 100 hectares, are located in the Tunuyan region, just 80km south of the city of Mendoza. Their aim is to create wines that can compete with the world's best. The yields are kept low, with vines planted at a density of 5,500 vines per hectare, to produce the best quality wine. TASTING NOTES With bold fruity flavours, this wine has a complexity that is typical of Malbec. Spices from the rich clay soils, and the bold flavours together make a deliciously balanced wine. This is a real crowd pleaser. FOOD PAIRING Goes well with steak, venison and a roasted pork. A must with earthy dishes. FRIARWOOD SAYS Winemaker Marcelo Pelleritti and his team are producing world class wines both in Mendoza and Bordeaux.
MONTV2019675		Chateau Montviel, 2019	ABOUT THE WINE Chateau Montviel was purchased by the late Catherine Péré-Vergé in 1985 who's passion and devotion to the estate was undeniable. This indefatigable perfectionist also owned Ch teaux La Gravière, Le Gay and La Violette, and vineyards in the New World. The property's 10.1 hectares is characterised by clayey gravel and 30 year old vines planted with 80% Merlot & 20% Cabernet Franc. With Michel Rolland and Marcelo Pelleriti as the oenologists, you can expect exceptional quality production, continuing the legacy of Péré-Vergé in Pomerol. TASTING NOTES Plum, cherry and chocolate on the nose, followed by a medium-body, packed with juicy dark fruit and liquorice accents. Smooth palate with balanced tannins and a savoury finish. Drinking well now, and will last well into the 2030s and beyond. FOOD PAIRING Delicious with Filet Mignon or roast beef. If you are pairing with cheese, Gorgonzola or blue cheese would be excellent.
MONTV2021ROS675		Chateau Montviel, La Rose Montviel, 2021	ABOUT THE WINE Ch teau Montviel, located in the heart of the prestigious Pomerol appellation, was acquired by the late Catherine Péré-Vergé in 1985. Known for her passion and dedication, she transformed the estate into one of exceptional quality. Her legacy lives on through meticulous winemaking led by renowned oenologists Michel Rolland and Marcelo Pelleriti, ensuring that every bottle reflects the depth of Pomerol's terroir. Spanning 10.1 hectares, the vineyard boasts 30-year-old vines rooted in clayey gravel soil, with a blend of 80% Merlot and 20% Cabernet Franc. La Rose Montviel is the estate's second wine, offering an accessible yet refined expression of its prestigious origins. TASTING NOTES A vibrant bouquet of ripe cherries, juicy plums, and hints of raspberry jam, seamlessly intertwined with layers of oak, dark chocolate, and a touch of spice. The wine is medium-bodied, with a refreshing acidity that brings balance and vibrancy to its silky, rounded palate. The gentle tannins leave a refined, lingering finish. FOOD PAIRING Perfectly complements braised short ribs, lamb chops, or beef in a rich jus. For a more casual pairing, try it with a chargrilled beef burger topped with caramelized onions or Gruyère cheese. It also pairs well with truffle-infused pasta or a decadent cheese board featuring aged Comté or Brie. FRIARWOOD SAYS An exceptional second wine from Ch teau Montviel, offering the finesse of Pomerol at a more approachable level. Enjoy its elegance now or cellar it for added depth over the next 5-7 years.

MVP2020CGC675		Madame Veuve Point, Corton Grand Cru Blanc, 2020	ABOUT THE PRODUCER Madame Veuve Point is the unique story of a woman winemaker whose wines won the Grand Prize at the 1904 Saint Louis World Fair, and have continued making excellent Burgundy wines ever since. Now, Géraldine Point is the latest generation of the family to pick up the torch and continue a hundred year old wine making tradition. An emblematic figure of Burgundy, Corton Grand Cru is an appellation produced in the towns of Aloxe Corton, Ladoix-Serrigny and Pernand-Vergelesses. The terroirs of 'la montagne des Corton' have the astonishing ability to produce structured wines that are perfect for long aging. TASTING NOTES Elegant and sophisticated, round, powerful, full-bodied and generous, white Corton Grand Crus are rare in a white in this vintage. It possesses a nice light gold appearance with green highlights. It marries notes of citrus with butter, vanilla, spices and flint. FOOD PAIRINGS This Corton Grand Cru pairs naturally with seafood, crayfish and other fish. Cassoulette of veal sweetbreads and Supreme of Chicken with morel mushrooms will work well too. Also worth trying with goats cheese. Shop all Madame Veuve Point Wines
NITTN2022ZRL675		Nittnaus, Zweigelt Ried Luckenwald Neusiedlersee DAC Reserve, 2022	ABOUT THE WINE Zweigelt "Ried Luckenwald "2022 - Neusiedlersee DAC Reserve (Austria)100% Zweigelt from the single vineyard Ried Luckenwald on the eastern shore of Lake Neusiedl. Sustainable, low-yield viticulture with cover-crops and careful canopy work ensures healthy, concentrated fruit. Fermented in stainless steel with a four-week maceration, completed malolactic in tank, then matured 12 months in barrique (partly new). TASTING NOTES Colour: Deep, dark ruby with purple highlights.Nose: Multi-layered aromas of black cherry, wild forest berries and bittersweet chocolate.Palate: Balanced and powerful - ripe black fruit wrapped in grippy yet velvety tannins; fine structure and freshness. Long finish with cocoa and spice. Cellaring potential: many years. TECHNICALS Classification: DAC Reserve Acidity: 4.9 g/L Residual sugar: 1.6 g/L Maturation: 12 months in barrique (part new oak) Bottle size: 750 ml

NITT2024GVS675		Nittnaus, Gruner Veltliner Selection, 2024	ABOUT THE WINE On the eastern shore of Lake Neusiedl, Gebrüder Nittnaus farms 57 hectares across 70+ parcels around Gols, with a focus on indigenous grapes and certified-organic viticulture. Family-run since 1986 (with Andreas and Hans Michael Nittnaus now at the helm), the estate crafts precise, place-driven wines. The 2024 vintage delivers a beautifully crisp, aromatic white that showcases the lake's moderating influence and the region's signature purity. TASTING NOTES- 2024 Pale lemon. Gooseberry, lime zest and white peach lead, with delicate herbal and elderflower lift. The palate is elegant and juicy, threaded by bright, crunchy acidity and a subtle saline snap. Spicy yet harmonious finish, echoing citrus and fresh herbs. FOOD PAIRING Spot-on with Thai and Vietnamese dishes (think lemongrass, lime, fresh herbs), light appetisers, sushi, and grilled salmon. Also great with goat's cheese or a citrusy salad. FRIARWOOD SAYS Lake Neusiedl's shallow waters temper extremes, helping preserve aroma and freshness -and it shows in this vibrant 2024 release. Chill well and enjoy now for maximum zip and clarity.
NOURE2015MED675		Chateau Nouret, 2015	ABOUT THE WINE A 21-hectare estate purchased by the current owners in 2012. Extensive investment in the winemaking facilities and vineyards has seen considerable improvements in the quality of the wines produced. An estate on the rise. TASTING NOTES Blackcurrant, blueberry, toast and leather, with a fresh, accessible palate and impressive structure. 12 months in oak, 30% of which is new oak, providing additional complexity and a plush refined mouthfeel. FOOD PAIRING Try it with a juicy burger or beef stroganoff. FRIARWOOD SAYS The more exposed terroir of Bas Medoc ('lower' Medoc) receives a greater amount of Atlantic weather than appellations further up the Gironde estuary; successful viticulture in this mild, humid climate is often very dependent on vintage-conditions. The warm 2015 vintage, excellent throughout Bordeaux, provided ideal conditions for this wine.
NOURE2018MED6150		Chateau Nouret Cru Bourgeois, 2018	ABOUT THE WINE A 21-hectare estate purchased by the current owners in 2012. Extensive investment in the winemaking facilities and vineyards has seen considerable improvements in the quality of the wines produced. An estate on the rise. TASTING NOTES Blackcurrant, blueberry, toast and leather, with a fresh, accessible palate and impressive structure. 12 months in oak, 30% of which is new oak, providing additional complexity and a plush refined mouthfeel. FOOD PAIRING Try it with a juicy burger or beef stroganoff. FRIARWOOD SAYS The more exposed terroir of Bas Medoc ('lower' Medoc) receives a greater amount of Atlantic weather than appellations further up the Gironde estuary; successful viticulture in this mild, humid climate is often very dependent on vintage-conditions. The late-summer heat of the 2018 vintage provided ideal conditions for this wine.

NUDAN2020LBU675		2020 75CL Nudant, Ladoix Buis 1er Cru	FRIARWOOD SAYS "The 2020 Domaine Nudant Ladoix 1er Cru 'Les Buis' is a wine of sophistication and depth, perfect for Burgundy enthusiasts. Enjoy it now for its vibrant fruit profile or cellar for 5-10 years to allow its complexities to further develop." ABOUT THE WINE The 2020 Domaine Nudant Ladoix 1er Cru 'Les Buis' is a captivating expression of Burgundy winemaking. Located at the northern gateway to the Côte de Beaune, the vineyards of Ladoix benefit from a prime location at the foot of the Corton hill. Domaine Nudant, a family-owned estate with over 50 years of history, is renowned for its dedication to traditional techniques combined with modern precision, ensuring wines that truly represent the terroir. The 'Les Buis' vineyard, classified as Premier Cru, is particularly celebrated for its limestone-rich soils, which impart exceptional elegance and complexity to the wine. TASTING NOTES This Premier Cru Ladoix reveals an inviting bouquet of red cherries, raspberries, and wild strawberries, complemented by floral notes of violets and a subtle hint of spice. On the palate, it is medium-bodied with refined tannins, showcasing a harmonious balance of ripe red fruit flavours, earthy undertones, and a touch of minerality. The finish is long and silky, leaving an impression of finesse and purity. FOOD PAIRING An excellent companion to dishes like duck breast with cherry sauce, herb-crusted lamb, or wild mushroom risotto. Its elegance also pairs beautifully with soft cheeses such as Brie or Camembert.
NUDAN2022CHA675		Domaine Nudant, Bourgogne Chardonnay, 2022	ABOUT THE WINE Winemakers in Burgundy since 1453, the current generation of the Nudant family manages some 16 hectares of small parcels dotted throughout the Cote d'Or. Vineyard work is all carried out by hand, in the spirit of minimal intervention. The vines for this Bourgogne are situated in the village of Chorey-les-Beaune. TASTING NOTES With just the smallest touch of oak character, this is a retrained style of Bourgogne. A wine to enjoy in its youth. FOOD PAIRING Chicken and root vegetables, and delicately flavoured cheeses. FRIARWOOD SAYS Easy-going Chardonnay, from a village better known for red wines. 10 000 bottles produced. Discover all the wines from Domaine Nudant
NUDAN2022GEV675	Missing Image	Domaine Nudant, Gevrey Chambertin, 2022	Winemakers in Burgundy since 1453, the current generation of the Nudant family manages some 16 hectares of small parcels dotted throughout the Cote d'Or. Vineyard work is all carried out by hand, in the spirit of minimal intervention. Tasting Note A classic Gevrey-Chambertin with aromas of red and dark berries, a touch of spice, and subtle earthy notes. The palate is smooth yet structured, with fine tannins and a long, balanced finish. Food Pairing Pairs wonderfully with roast meats, duck, or mushroom dishes, as well as aged cheeses. Friarwood Says A great introduction to Gevrey-Chambertin - generous, well-balanced, and already drinking well, while still having the structure to age gracefully.

NUDAN2022LBU675		Nudant, Ladoix Buis 1er Cru, 2022	FRIARWOOD SAYS "The Domaine Nudant Ladoix 1er Cru 'Les Buis' is a wine of sophistication and depth, perfect for Burgundy enthusiasts. Enjoy it now for its vibrant fruit profile or cellar for 5-10 years to allow its complexities to further develop." ABOUT THE WINE The Domaine Nudant Ladoix 1er Cru 'Les Buis' is a captivating expression of Burgundy winemaking. Located at the northern gateway to the Côte de Beaune, the vineyards of Ladoix benefit from a prime location at the foot of the Corton hill. Domaine Nudant, a family-owned estate with over 50 years of history, is renowned for its dedication to traditional techniques combined with modern precision, ensuring wines that truly represent the terroir. The 'Les Buis' vineyard, classified as Premier Cru, is particularly celebrated for its limestone-rich soils, which impart exceptional elegance and complexity to the wine. TASTING NOTES This Premier Cru Ladoix reveals an inviting bouquet of red cherries, raspberries, and wild strawberries, complemented by floral notes of violets and a subtle hint of spice. On the palate, it is medium-bodied with refined tannins, showcasing a harmonious balance of ripe red fruit flavours, earthy undertones, and a touch of minerality. The finish is long and silky, leaving an impression of finesse and purity. FOOD PAIRING An excellent companion to dishes like duck breast with cherry sauce, herb-crusted lamb, or wild mushroom risotto. Its elegance also pairs beautifully with soft cheeses such as Brie or Camembert. Details Taken from other Vintage
NUDAN2023CND675		2023 75CL Nudant, La Chapelle Notre Dame	ABOUT THE WINE Winemakers in Burgundy since 1453, the current generation of the Nudant family manages some 16 hectares of small parcels dotted throughout the Cote d'Or. Vineyard work is all carried out by hand, in the spirit of minimal intervention. La Chapelle de Notre Dame is located around the hill of Corton, as a crest-shaped vineyard area. It is one of 3 designations which could be used in conjunction with Bourgogne AOC. The Notre Dame de Chemin which was built on the path to the vineyard was once a stopping place for the pilgrims heading to Santiago de Compostela. TASTING NOTES Red cherries burst from the glass with raspberries, cranberries and red plums, supported by a tarragon herbaceousness and earthy undertones. A fresh but weighty palate makes for a rich Pinot Noir experience with a long tart, berry finish. FOOD PAIRING Seared and braised duck legs in red wine jus and glazed carrots. FRIARWOOD SAYS An approachable, supple wine; with excellent value. Discover all the wines from Domaine Nudant
PECHL2022REF675		Vincent Pastorello and Chateau Pech-Latt, Cuvee Reflexion, 2022	ABOUT THE WINE Cuvée Pastorello is crafted to honour the winemaking traditions of Corbières, a wine shaped by purity, balance and the mineral character of the vineyards at Chateau Pech-Latt. Behind the cuvée is sommelier Vincent Pastorello. Having built his career alongside some of the world's most respected names in gastronomy, Vincent served as Head Sommelier at three-Michelin-star Alain Ducasse at The Dorchester, before becoming the hotel's Wine Director in London. Now Global Wine & Beverage Manager at Dream International, Vincent brings the same precision and passion to this collaboration with Chateau Pech-Latt, capturing the soul of southern France in a refined, terroir-led expression. TASTING NOTES Ruby-hued with vivid reflections, this blend opens with Grenache's ripe red fruits and a rounded profile. The Carignan brings a welcome lift of freshness and crisp acidity while the Syrah complements with pronounced aromas of black fruits, spices, and a subtle touch of violet. FOOD PAIRING Perfect with rosemary lamb, duck, and other Mediterranean herb-led dishes. It's also brilliant with charcuterie and hard cheeses like Comté or aged Gouda. FRIARWOOD SAYS Set in one of the Languedoc's most characterful corners, Corbières is an emblematic southern French region defined by its diverse terroirs and grape varieties. At Chateau Pech-Latt, that variety is put to work in exceptional wines that capture the region at its best.

PIERM2021CHA675		Pierre Mayeul, Bourgogne Chardonnay, 2021	ABOUT THE PRODUCER Pierre Mayeul is the story of three old friends united by the same passion for Burgundy and with a shared goal to produce high-quality wines where each cuvee beautifully represents the individual terroir and 'climat' of each appellation. Each with a long history of Burgundian winemaking they vinify their wines in an old castle in Ladoix and age the wines in barrels in cellars that date back to the 17th Century situated in the very heart of Beaune. TASTING NOTES The bouquet reveals an enticing fusion of crisp green apple, citrus blossom, and a whisper of minerality. Delicate oak ageing imparts hints of crème brÃ»lée and toasted almond. This inviting Chardonnay is medium-bodied with a creamy texture and invigorating acidity. Tastes of juicy pear, lemon zest, and a touch of flintiness establish an elegant equilibrium, culminating in a smooth, enduring finale. FOOD PAIRING Experiment with this Chardonnay by serving it alongside cauliflower and Gruyère cheese gratin, where the nutty flavours will enhance the wine's fruity and creamy characteristics. Alternatively, try a pan-seared halibut with a citrus and herb salsa, or a Moroccan chicken tagine with preserved lemon and olives. This versatile wine also pairs beautifully with a rich butternut squash risotto. Discover all the wines from Pierre Mayeul
PIERM2022LAW675		Pierre Mayeul, Ladoix white, 2022	ABOUT THE PRODUCER Pierre Mayeul is the story of three old friends united by a passion for Burgundy and a shared goal: to craft wines that faithfully express each appellation's terroir and climat. With deep Burgundian roots, they vinify in an historic château in Ladoix and mature their wines in 17th-century cellars in the heart of Beaune. 2020 was a warm, early vintage with modest yields and excellent fruit purity – ideal for concentrated yet finely balanced whites. Maturation remains classic: 50% new oak, slow fermentation, and 15 months on lees with bâtonnage for texture and complexity. TASTING NOTES Lemon-gold in the glass. An intense, precise bouquet of&nbsp;mirabelle, ripe pear and acacia honey, with subtle brioche and a whisper of hazelnut from well-judged oak. The palate opens round and juicy with citrus oil and stone-fruit richness, driven by bright, 2020 acidity that keeps everything fresh. A fleshy, silky mid-palate leads to a long, mineral finish – luscious fruit wrapped in purity and poise. FOOD PAIRING Pan-fried scallops, butter-poached turbot, roast chicken with morels, veal in a creamy mushroom sauce, and soft to semi-hard cheeses like Brie de Meaux or 18-month Comté. Discover all the wines from Pierre Mayeul Details Taken from other Vintage
PIERM2022PVS675	Missing Image URL	Pierre Mayeul, Pernand Vergelesses, 2022	ABOUT THE WINE From the slopes where the Hautes-Côtes meet the Côte de Beaune, Pernand-Vergelesses is a sweet spot for mineral, finely etched Chardonnay. Pierre Mayeul's 2022 is hand-harvested and whole-bunch pressed, then fermented in French oak (~30% new) and aged 16 months on fine lees with minimal b tonnage. Bottled lightly filtered (no fining), it captures the appellation's chalky precision with the vintage's ripe, sun-lit fruit. 100% Chardonnay "¢ 13.5% ABV. TASTING NOTES Clear gold in the glass. A crystalline, chalk-laced bouquet of white flowers, pear and citrus with a delicate toasted nuance. The palate is silky and precise -ripe orchard fruit carried by bright acidity and a saline, long finish. Pure, poised and wonderfully drinkable now, with the structure to evolve. FOOD PAIRING Brilliant with pan-fried scallops, pikeperch in beurre blanc, or free-range poultry in cream sauce. Also superb with creamy, soft cheeses -Brillat-Savarin, Saint-Félicien -and alpine tomme. FRIARWOOD SAYS A classy, terroir-true Pernand that balances 2022's generosity with stony finesse. Serve 10 -12 °C. Enjoy now or cellar to ~2031+.

PIERM2022SAN675		Pierre Mayeul, Santenay White, 2022	ABOUT THE PRODUCER Pierre Mayeul is the project of three long-time friends with deep Burgundian roots, crafting small-lot wines that spotlight each terroir and climat. Vinified in an historic Ladoix castle and raised in 17th-century Beaune cellars, the wines marry precision with classic élevage. In 2022 -a sunny, generous Burgundy vintage -the grapes were gently pressed in a bladder press, the juice settled for 24 hours, then fermented and aged 15 months in French oak (% 30% new) with regular lees-stirring to build texture and complexity. TASTING NOTES The 2022 shows ripe yet focused fruit: pear, white peach and baked apple layered with toasted hazelnut, acacia honey and vanilla bean. The palate is silky and layered, with notes of savory cream, wild mushroom and a touch of crushed chalk. Bright acidity and a discreet oak frame lead to a long, saline finish with a hint of toasted pumpkin seed. FOOD PAIRING Superb with linguine carbonara, mushroom risotto with truffle, roast poultry in cream, or butternut squash soup finished with crème fraîche and toasted seeds. FRIARWOOD SAYS A rich yet finely balanced 2022 Burgundy that reflects Mayeul's sustainable vineyard work and minimalist winemaking -generous now, with the structure to evolve gracefully over the next 5 -7 years. Discover all the wines from Pierre Mayeul. Discover all the wines from Pierre Mayeul
POTAR2024MSL1275		Domaine de la Potardiere, Muscadet sur Lie, 2024	ABOUT THE WINE Rooted in a family tradition dating back to the 1880s, the estate is led by Romain Couillaud, who joined his father in 2009 and took the reins in 2020. In 2023, Lucie came on board to develop cellar-door sales and support day-to-day operations. In 2024, the winery remains proudly family-run, with a focus on purity, precision and freshness that defines the house style. TASTING NOTES Fragrant apple and pear blossom lead, underscored by a gentle fresh-dough richness. The palate is saline and brisk, carrying citrus zest and a clean, mineral thread into a crisp, moreish finish. FOOD PAIRING A natural partner for oysters, moules frites, scallops and ceviche- also excellent with simply grilled white fish or a classic seafood platter.
POTEN2016CHA675		Chateau Potensac, Chapelle de Potensac, 2016	ABOUT THE WINE Chapelle de Potensac is the second wine of Chateau Potensac, crafted by the same esteemed team behind Chateau Léoville Las Cases. Sourced from younger vines and selected plots on the Potensac estate, this cuvée is designed for earlier enjoyment while retaining the structure and character of the Médoc. The 2016 vintage benefited from ideal conditions- a warm, dry summer followed by a perfectly timed harvest- producing wines of impressive balance, freshness and depth. Merlot leads the blend, lending a softer, more accessible style compared to the Grand Vin. TASTING NOTES The 2016 Chapelle de Potensac is supple and inviting, offering aromas of red cherry, blackberry and dried herbs. On the palate, it shows juicy plum, hints of mint and a touch of cedar and spice, framed by fine tannins and fresh acidity. A classic, medium-bodied Médoc with elegance and charm. FOOD PAIRING Ideal with roast meats, lamb shanks, or hearty dishes like beef stew or mushroom risotto. Also pairs beautifully with aged hard cheeses. FRIARWOOD SAYS A refined and approachable Médoc from a top vintage- excellent value and ready to enjoy now, though it will continue to evolve for several more years.

REGUT2024PNE675		Reguta, Pinot Nero 2024	ABOUT THE WINE Founded in 1928, Reguta has been a prominent name in the Friuli ever since the region became famous for its world-class Pinot Grigio. It's a unique region with a cooler Mediterranean climate, strongly influenced by the Bora wind contributing to dry and ideal growing conditions. Friuli and the surrounding regions are the only place in Europe where the Pinot family of grapes can be considered almost indigenous and traditional, with a long history, ever since they were brought from Burgundy by Venetian traders over two centuries ago. With fresh and crunchy fruit characters, they are expressions of Pinot's which guarantees to please everyone at the table. TASTING NOTES Fragrant red berries of strawberries, raspberries, bramble berries and red cherries with an herbaceous lift of freshly cut sage and rosemary. Fresh and complex. FOOD PAIRING Pasta and pizza with tomato sauce, as well as roasted chicken and roasted lamb dishes. Versatile and easily paired with most regional Italian dishes. FRIARWOOD SAYS A light and refreshing wine, easy to drink.
REGUT2025PNE675		2025 Reguta, Pinot Nero	ABOUT THE WINE Founded in 1928, Reguta has been a prominent name in the Friuli ever since the region became famous for its world-class Pinot Grigio. It's a unique region with a cooler Mediterranean climate, strongly influenced by the Bora wind contributing to dry and ideal growing conditions. Friuli and the surrounding regions are the only place in Europe where the Pinot family of grapes can be considered almost indigenous and traditional, with a long history, ever since they were brought from Burgundy by Venetian traders over two centuries ago. With fresh and crunchy fruit characters, they are expressions of Pinot's which guarantees to please everyone at the table. TASTING NOTES Fragrant red berries of strawberries, raspberries, bramble berries and red cherries with an herbaceous lift of freshly cut sage and rosemary. Fresh and complex. FOOD PAIRING Pasta and pizza with tomato sauce, as well as roasted chicken and roasted lamb dishes. Versatile and easily paired with most regional Italian dishes. FRIARWOOD SAYS A light and refreshing wine, easy to drink. Details Taken from other Vintage
RENAR2018CHA1275		Domaine Devillard, 'Le Renard' Chardonnay, 2018	Discover all the wines from Domaines Devillard ABOUT THE WINE The Devillard family, known for their prestigious Burgundian estates such as Domaine des Perdrix, Ch teau de Chamirey, and Domaine de la Ferté, bring the same expertise to the Le Renard range. Sourced from carefully selected growers, this Chardonnay is crafted by the same skilled winemaking team behind renowned Premier Cru and Grand Cru wines, ensuring quality and character in every bottle. TASTING NOTES The 2018 Le Renard Chardonnay has evolved beautifully, showcasing layers of ripe apple, peach, and subtle spice, balanced by a refreshing acidity that has retained its vibrancy. A gentle touch of creaminess from bottle age adds depth, while the wine remains lively and expressive, making it an excellent choice for those who appreciate aged white Burgundy with complexity and charm. FOOD PAIRING This versatile Chardonnay pairs wonderfully with roast chicken and root vegetables, delicate cheeses, or even pan-seared seafood, complementing both its fruit-forward character and elegant structure. FRIARWOOD SAYS The 2018 vintage produced generous, fruit-driven whites that have matured into beautifully balanced wines. This Le Renard Chardonnay is drinking at its peak, offering a delightful balance of freshness and complexity -perfect for enjoying now.

REVA2019BAL6150		Reva, Barbera d'Alba, 2019	ABOUT THE WINE Founded in 1867 and reimagined in 2013 under owner Miroslav Lokes, Réva farms its 7.5 hectares in Monforte d'Alba to 100% organic standards. With acclaimed oenologist Gianluca Colombo at the helm, the estate blends tradition with precision to craft vibrant, terroir-driven Piedmont reds. The 2022 vintage brings ripe, pure fruit and excellent balance across the range. TASTING NOTES Inviting aromas of red berries and wild cherry glide into hints of blueberry, vanilla and gentle sweet spice from thoughtful oak ageing. The palate is medium-bodied and silky, showing juicy red/blue fruits, a savoury lift and fine, polished tannins. Fresh, moreish and persistent on the finish. FOOD PAIRING Superb with roast red meats, spicy pasta (arrabbiata, 'nduja), aged cheeses, and charcuterie (salami, prosciutto). Also delicious slightly cool (15 -16 °C) for easy weeknight sipping. FRIARWOOD SAYS Réva's organically farmed 2022 offers precision, purity and drinkability in equal measure-modern craftsmanship with classic Piedmont character.
REVA2019BASE1275		Reva, Barolo Serralunga, 2019	ABOUT THE WINE The Réva winery in Monforte d'Alba dates back to 1867, but its modern era began in 2013, under the ownership of Miroslav Lokes from the Czech Republic. He appointed Gianluca Colombo as oenologist, and has worked tirelessly to perfect the wines produced on the estate, while also seeking to improve sustainability. Vineyard practice is 100% organic. TASTING NOTES Crafted with great care and attention, this wine is made from carefully selected grapes and gently handled to preserve their natural character. It is aged slowly in oak barrels and further refined in the bottle, resulting in a rich, elegant wine with depth, balance, and a beautifully smooth finish. FOOD PAIRING To tame this wine an edgy wild boar ragu or an old-fashioned Bistecca with garlic and butter, possibly with shaved white truffles on top.
REVA2020BAR6150		Reva, Barolo, 2020	ABOUT THE WINE The Reva winery, established in Monforte d'Alba in 1867, embarked on a modern journey in 2013 under the ownership of Czech Republic native Miroslav Lokes. He enlisted Gianluca Colombo as oenologist and devotedly pursued the perfection of the wines crafted on the intimate 7.5-hectare estate, with an emphasis on sustainability. The current team, comprising young and professional winemakers, cherishes both tradition and innovation, utilizing state-of-the-art technology to preserve the pristine quality of the harvested fruit. Their goal is to employ cutting-edge techniques that accentuate the vineyard's efforts and the expressiveness of the diverse wines and their varietal traits. While uncertified, 100% organic vineyard practices are employed, and the grapes for this Barolo are handpicked from meticulously chosen vineyards in Monforte d'Alba, Novello, Serralunga d'Alba, and Grizane Cavour. After spontaneous fermentation in stainless steel tanks for 30-35 days, this Barolo matures in oak barrels for an additional 24 months. TASTING NOTES This exquisite Nebbiolo, adorned in a captivating garnet hue, is a sublime embodiment of this distinguished grape. The nose presents an enchanting interplay of verdant aromas, black cherry, velvety vanilla, delicate dog rose, and a whisper of tobacco. A full-bodied yet refined red, it offers a tantalizing blend of red berry fruit, morello cherry, clove, and peppery undertones. This delightful fusion of intensity and finesse is enveloped in soft, embracing tannins. FOOD PAIRING Indulge in a harmonious culinary experience by pairing this exceptional wine with an opulent osso buco, a lavish truffle-infused risotto, or a refined duck confit, each dish impeccably complementing the wine's intricate nuances. FRIARWOOD SAYS The Réva Estate is something to behold, with scenic pools and terraces, it is more than just a winery, but a destination to visit and stay in the picturesque wine heaven that is Piemonte.Â <!---->

REVA2020BCA375		Reva, Barolo Cannubi, 2020	ABOUT THE WINE The Réva winery in Monforte d'Alba dates back to 1867, but its modern era began in 2013, under the ownership of Miroslav Lokes from the Czech Republic. He appointed Gianluca Colombo as oenologist, and has worked tirelessly to perfect the wines produced on the estate, while also seeking to improve sustainability. Vineyard practice is 100% organic. TASTING NOTES 24 months in large old oak barrels; dense, complex, red fruit and spice, with earthy undertones. The 2020 vintage presents opulence and ripeness with elegant and velvety tannins. The incredible fruit structure itself is dazzling with sour to dried tart cherries, cassis, red plum and violets. The smoky tar and tobacco notes linger behind the fruit and all of them blend harmoniously in the endless finish. A real elegant force to be reckoned with. FOOD PAIRING This wine pairs beautifully with rich, flavourful dishes such as slow-roasted lamb, grilled ribeye steak, or hearty mushroom risotto. It also complements aged cheeses and dishes with earthy notes, enhancing its depth and smooth character. FRIARWOOD SAYS Cannubi is one of the finest cru vineyards in the Barolo region. This is the first wine Reva has made from their small plot, a recent acquisition.
REVA2023DOL1275		Reva, Dolcetto d'Alba, 2023	ABOUT THE WINE Reva Winery, nestled in Monforte d'Alba, is an estate with a rich history dating back to 1867. In 2013, under the visionary leadership of Miroslav Lokes, the winery experienced a complete transformation, embracing organic and sustainable practices. With renowned oenologist Gianluca Colombo guiding production, Reva has become a benchmark for exceptional, small-batch Piedmont wines. Spanning 7.5 hectares, the vineyard prioritizes quality over quantity, creating wines that showcase the region's finest grape varieties. TASTING NOTES Crafted from 50-year-old vines, this Dolcetto d'Alba delivers a vibrant bouquet of red and dark cherries, accentuated by subtle notes of crushed violets and dark plum. On the palate, the wine is both silky and rich, revealing layers of liquorice, prune, and a touch of spice. Its approachable nature is balanced by a refreshing acidity, making it a versatile and elegant food-friendly wine. For a refreshing twist, serve it slightly chilled on warm summer days. FOOD PAIRING This Dolcetto pairs effortlessly with tomato-based dishes, such as pasta arrabbiata, Napolitana pizza, or eggplant Parmesan. Its natural acidity and fruit-forward profile complement spicy chicken recipes, cured meats, and Mediterranean cuisine. It also shines alongside hard cheeses like Pecorino or Parmigiano-Reggiano. FRIARWOOD SAYS Limited production with only 4,500 bottles made, this Dolcetto is a true expression of craftsmanship. Meaning "little sweet one," Dolcetto is prized for its early-drinking appeal while still offering the complexity and structure to age gracefully. A must-try for fans of refined Italian wines.
RIBEA2020GEW1275		Cave de Ribeauville, Gewürztraminer Collection, 2020	ABOUT THE WINE Founded in 1895, Cave de Ribeauvillé is the oldest wine cooperative in France and a pioneer in the Alsace region. Generations of winemakers have built a reputation for quality and consistency, preserving traditions while embracing innovation. The Collection Vendanges Manuelles range is crafted to highlight the diversity of Alsace grape varieties. This Gewürztraminer 2020 offers an expressive, terroir-driven style that celebrates the aromatic intensity and complexity the grape is known for. TASTING NOTES An intensely aromatic Alsace Gewürztraminer, with a powerful nose of lychee, exotic spices, and rose petals. The palate is full-bodied yet fresh, with a soft, supple attack and a lingering finish. A vibrant acidity brings balance and finesse. Best enjoyed young for maximum aromatics, but capable of ageing gracefully for 2 -6 years. FOOD PAIRING Ideal with spicy cuisines such as Indian, Moroccan, or Mexican dishes. Also pairs beautifully with cooked fish, exotic recipes, soft cheeses, and even fruit-forward pastries. Serve chilled, between 8 -10 °C. FRIARWOOD SAYS A generous, full-bodied white wine with classic Gewürztraminer richness. Floral, spicy, and unmistakably Alsatian - a must-try for lovers of expressive, aromatic wines.

RIBEA2022RIE1275		Cave de Ribeauville, Riesling Collection Vendanges Manuelles, 2022	ABOUT THE WINE Founded in 1895, Cave de Ribeauvillé is France's oldest wine cooperative and still one of Alsace's most forward-thinking. Its growers farm some of the region's best-situated vineyards around Ribeauvillé, and all fruit is hand-picked under a strict quality charter to keep yields low. The Collection range showcases the classic Alsace grapes in a clean, expressive style. 2022 in Alsace was a sunny, generous vintage, giving perfectly ripe Riesling with excellent aromatic purity and a lively, balancing freshness. TASTING NOTES Riesling- often called the "king of Alsace" shows beautifully here: lime, pink grapefruit and white flowers on the nose, followed by a lean, stony minerality on the palate. The 2022 has just a touch of residual sugar to round the citrus, but the bright acidity keeps it crisp, dry-tasting and very drinkable. Long, pure, persistent finish. FOOD PAIRING Ideal with seafood, prawns, smoked trout, sushi, crudités and canapé, or light summer salads. Also excellent as an aperitif. FRIARWOOD SAYS Hand-picked grapes + low yields + a textbook Alsace vintage = a super-reliable, versatile 2022 Riesling that punches well above its level.
RIBEA2024PBL1275		Cave de Ribeauville, Pinot Blanc Collection Vendanges Manuelles, 2024	ABOUT THE WINE Founded in 1895, the Cave de Ribeauvillé is the oldest wine cooperative in France, and a pioneer of quality winemaking in Alsace. Owned by a collective of passionate growers, the cooperative controls some of the finest vineyard parcels in the region, producing a broad and expressive range of wines. The Collection Vendanges Manuelles line reflects the cooperative's commitment to hand-harvesting and meticulous vineyard work, showcasing the purity and precision of Alsatian varietals. The 2023 Pinot Blanc is a dry, vibrant white wine that offers exceptional value and typicity - a perfect introduction to Alsace's refreshing white wines. TASTING NOTES The 2024 vintage is light, crisp, and delightfully aromatic. The nose offers lifted floral notes of acacia blossom, supported by hints of zesty lemon, white peach, and candied apple. The palate is clean and mineral, with bright citrus-driven acidity that extends the finish and adds a refreshing lift. A beautifully balanced, dry Pinot Blanc with elegance and finesse. FOOD PAIRING A natural pairing for white fish, pan-seared scallops, or oysters. Also pairs beautifully with light vegetable dishes or goat cheese tart. FRIARWOOD SAYS Dry, floral, and delicately fruity, this Pinot Blanc from Alsace's most historic co-op is charming, versatile, and a true hidden gem. Exceptional value for everyday drinking or elegant entertaining.
RONCA18LIM670		Ron Carupano, Reserva 18 Limitada Rum	ABOUT RON CARÚPANO Originating from the Macarapana Valley, Ron Carúpano captures the spirit and tradition of over 260 years of Venezuelan rum craftsmanship. Beyond a mere beverage, Ron Carúpano offers a profound exploration into the heart of Venezuela's rich heritage, taking you on a journey through the humid Hacienda Altamira to the tranquil waters of the Chuare River. TASTING NOTES This rum showcases a beautiful amber colour illuminated with golden sparkles. It releases delicate aromas of candied fruits, subtle notes of wood, almonds, and honey. The palate is greeted with a vigorous opening, a firm and balanced body, and concludes with a pleasurable persistence of figs and chocolate notes. SERVING SUGGESTION Ideal in a short glass, served on the rocks. Also goes well in cocktails such the Old Fashioned or the Rum Manhattan.
RONCA1996RES670		Ron Carupano, Reserva 1996 Rum	ABOUT RON CARÚPANO Originating from the Macarapana Valley, Ron Carúpano captures the spirit and tradition of over 260 years of Venezuelan rum craftsmanship. Beyond a mere beverage, Ron Carúpano offers a profound exploration into the heart of Venezuela's rich heritage, taking you on a journey through the humid Hacienda Altamira to the tranquil waters of the Chuare River. TASTING NOTES Features a dark, intense amber colour, accentuated with orange undertones. The aroma profile is dominated by caramel, amyl, fennel, and an array of fruits, almonds, cinnamon, tonka bean, coconut, cacao nut, and cigar box. The palate is graced with strength, elegance, and a charismatic personality. SERVING SUGGESTION Due to its uniqueness, the best way to enjoy this rum is in its pure form, allowing the complexity of flavours to shine through.

RONCA21PRI670		Ron Carupano, Reserva 21 Privada Rum	ABOUT RON CARÚPANO Originating from the Macarapana Valley, Ron Carúpano captures the spirit and tradition of over 260 years of Venezuelan rum craftsmanship. Beyond a mere beverage, Ron Carúpano offers a profound exploration into the heart of Venezuela's rich heritage, taking you on a journey through the humid Hacienda Altamira to the tranquil waters of the Chuare River. TASTING NOTES Dark amber in hue, embellished with gold and orange hints, presenting a robust and pleasant alcohol aroma complemented by macerated red fruits, raisins, dates, coconut, orange peel, tonka beans, wood, dried fruits, cinnamon, and mocha. Its thick, strong flavour profile is both complex and elegant, reminiscent of macerated fruits, coconut, tobacco, and dark chocolate. SERVING SUGGESTION Best experienced in a short glass on the rocks, accompanied by a slice of orange.
RONCAXO670		Ron Carupano, XO Rum	ABOUT THE RUM Originating from the Macarapana Valley, Ron Carúpano captures the spirit and tradition of over 260 years of Venezuelan rum craftsmanship. Beyond a mere beverage, Ron Carúpano offers a profound exploration into the heart of Venezuela's rich heritage, taking you on a journey through the humid Hacienda Altamira to the tranquil waters of the Chuare River. Carúpano X.O. represents the fusion of tradition and innovation that has always characterized the brand; it stands out for being the only Carúpano Rum which blends rums between 18 and 35 years of age, using Family Antique Reserves. Limited to just 2,000 bottles per year worldwide and presented in a leather cannister with velvet lining and an exquisitely crafted Italian glass bottle, this is for all true rum aficionados. TASTING NOTES Mahogany in colour with orange glints, this rum is dense and bright. you'll find notes of caramel, brioche, toffee, walnuts and almonds, alongside a subtle perfume of red flowers, cigar box, tobacco, Tonka bean, fermented cocoa and smoky seductive and subtle notes. It has a strong, balanced and unctuous opening, with marinated juicy black fruits, candied raisins, coconut, coffee and tobacco. The flavours are long lasting in the mouth. A rum to be savoured neat or on the rocks. FRIARWOOD SAYS With over 260 years of experience, Ron Carúpano rums continue to make some of the best rums in the world.
ROULT2019MEB1275		2019 75CL Roulot, Meursault Bouchères	Missing Description
ROULT2019MEP1275		2019 75CL Roulot, Meursault Porusot	Missing Description

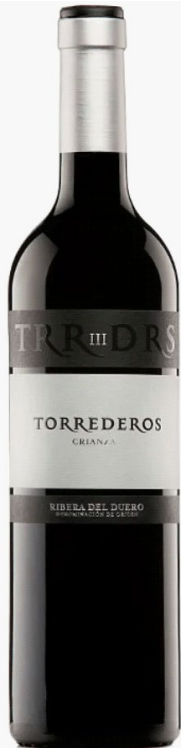
ROULT2019MET1275		2019 Roulot, Meursault Les Tessons, Clos de Mon Plaisir	ABOUT THE WINE Guy Roulot pioneered single-vineyard bottlings in Meursault and a winemaking style marked by distinct minerality. When his son, Jean-Marc, took over he consolidated Roulot's iconic status by committing to pure and expressive winemaking. No wonder their wines are considered some of the world's finest. TASTING NOTES On the nose you'll find aromas of crisp orchard fruit, white flowers and toasted almonds. A medium to full-bodied and enveloping wine with a ripe core of fruit and bright acidity. A mineral, cirtusy, bone-dry and beautifully balanced wine. FOOD PAIRING A fantastic paring with seafood, white fish, chicken and even cured meats or pasta with lighter or creamy sauces.
SANPA2024PRI675		San Patrimo, Primitivo, 2024	ABOUT THE WINE San Patrimo is known for producing exceptional value wines from native Puglian grape varieties, and this 2024 Primitivo is a standout example. Crafted in southern Italy's sun-drenched region of Puglia, this bold red showcases the richness and warmth the area is known for. Primitivo, genetically linked to Zinfandel, thrives in this climate, producing wines with deep colour, ripe fruit, and mellow complexity. TASTING NOTES Classic aromas of plum, cherry, and vanilla, accented by a hint of rosemary. The palate is generous and smooth, with rich dark fruit and a lingering, soft finish - a true expression of Italian Primitivo red wine. FOOD PAIRING An ideal match for American-style pizza, roast meats, or slow-cooked dishes like goulash. Its fruit-forward character and soft tannins also make it versatile with rich pasta or barbecue. FRIARWOOD SAYS Aged for 6 months in concrete vats, this wine balances intensity with softness. The Primitivo grape, brought to Puglia from Slovenia in the 1800s, shares a history with Zinfandel, making it both familiar and distinctly Italian.
SAXEN2021GFR675		Saxenburg, Guinea Fowl Red, 2021	Discover all the wines from Saxenburg ABOUT THE WINE Saxenburg Estate, located in the Polkadraai Hills of Stellenbosch, has been under the stewardship of the Bührer family since 1989. What began as a humble revival of a historic homestead has evolved into one of South Africa's most respected wineries, now led by second-generation custodians Fiona and Vincent Bührer. With a commitment to highlighting the region's unique terroir, Saxenburg crafts wines that are thoughtful, expressive, and approachable - with the Guinea Fowl range offering outstanding value without compromising quality. TASTING NOTES The 2020 Guinea Fowl Red is a Bordeaux-style blend of 42% Cabernet Sauvignon, 21% Malbec, 19% Cabernet Franc, and 18% Merlot. It opens with rich aromas of blackcurrant, plum, and crushed blueberries, layered with subtle notes of roasted coffee and dark chocolate. On the palate, it's full-bodied yet elegant, with a dense but finely grained tannin structure and excellent balance. A vibrant New World red wine that maintains poise and refinement. FOOD PAIRING Perfect with South African biltong, grilled venison, or a chargrilled T-bone steak. Its dark fruit and structured tannins also pair well with lamb chops, smoky barbecue, or rich mushroom dishes. FRIARWOOD SAYS The guinea fowl is more than a symbol - it reflects the estate's winemaking ethos: wild yet harmonious, rooted in nature. This red blend captures the soul of Stellenbosch, offering serious flavour and value in every glass.
SAXEN2021PCC675		Saxenburg, Private Collection Chardonnay, 2021	ABOUT THE WINE Saxenburg Wine Estate, located in the heart of Stellenbosch's Polkadraai Hills, is one of South Africa's most distinctive wine producers. Originally established in 1693, the modern chapter of the estate began in 1989 when Adrian and Birgit Bührer relocated from Switzerland to breathe new life into the estate. Now led by second-generation custodians Fiona and Vincent Bührer, Saxenburg is focused on highlighting the exceptional terroir of Polkadraai Hills - a region known for producing premium, expressive wines. This Private Collection Chardonnay 2021 is a fine example of their commitment to quality and site-driven winemaking. TASTING NOTES Crafted from select sandstone and granite vineyard parcels, this Stellenbosch Chardonnay is a seamless balance of oak texture and natural freshness. The nose reveals layers of lemon zest, green apple, toasted nuts, fresh bread, and a hint of beeswax. On the palate, it's elegant and complex, with a crisp backbone of acidity and a lingering, mineral-driven finish. FOOD PAIRING An excellent match for carbonara pasta, baked white fish, or chicken Madeira. Its texture and vibrancy also complement dishes with cream or nutty sauces. FRIARWOOD SAYS The guinea fowl emblem on every Saxenburg bottle is more than a nod to the region's wildlife - it represents the estate's philosophy: elegant, expressive, and proudly rooted in the land. The 2021 Chardonnay is a standout South African white wine for lovers of modern, structured styles with depth and finesse.

SAXEN2023GFW675		Saxenburg, Guinea Fowl Chenin Blanc, 2023	Discover all the wines from Saxenburg ABOUT THE WINE Saxenburg Wine Estate, located in the Polkadraai Hills of Stellenbosch, is one of South Africa's most distinctive wine producers. In 1989, Adrian and Birgit Bühler left Switzerland for the wild beauty of the Cape Winelands, where they revived this historic estate. Today, second-generation custodians Fiona and Vincent Bühler continue the legacy, crafting expressive wines that honour the terroir. The 2023 Guinea Fowl Chenin Blanc is a vibrant expression of South African winemaking, showcasing the cool coastal influence of vineyards overlooking False Bay. TASTING NOTES This 100% Chenin Blanc bursts with aromas of white nectarine, quince, and cantaloupe melon. The palate is textured and layered, thanks to lees stirring, with a refreshing thread of grapefruit zest and vibrant acidity. A beautifully balanced Stellenbosch white wine that reflects both the grape's versatility and the cooling ocean breezes of the Cape. FOOD PAIRING An excellent match for grilled lobster, clams, or roasted turkey. It also complements Cornish hen and rich poultry dishes where bright acidity is needed to cut through savoury flavours. FRIARWOOD SAYS The guinea fowl -a familiar sight across the estate -symbolises Saxenburg's philosophy: grounded, expressive, and full of character. This Chenin Blanc captures the heart and soul of their winemaking vision.
SOCIA2001MAL1275		2001 Chateau Sociando-Mallet	ABOUT THE WINE Chateau Sociando-Mallet is located in the commune of Saint-Sevrin-de-Cadourne, in the north of Pauillac. Its 85 hectares of vineyard are very well situated with an amazing view on the Gironde estuary. The estate dates back to the 17th century when it belonged to the Sossiando family who were of Basque origin. The property was purchased by Jean Lamothe. His daughter then inherited it and in 1831. In 1969, after the succession of several owners, Jean Gautron took over the estate which had become extremely neglected, despite its excellent location. His hard-work and motivation are at the origin of the high reputation and quality of the Chateau Sociando-Mallet that we know today. TASTING NOTES Its inky/blue/purple colour is accompanied by a spectacular bouquet of lead pencil shavings, ink, blackberries, cedar, and earth. Full-bodied, with terrific texture, fabulous concentration, and moderately high tannin, this massive, atypical 2001 must be tasted to be believed. A brilliant achievement! FOOD PAIRING Great with roasted meats and vegetables, creamy dishes. FRIARWOOD SAYS Perfect drinking now.
SOLAR2020LOU675		Solar das Boucas, Loureiro Vinho Verde, 2020	ABOUT THE WINE The Solar das Bouças estate, located in the heart of Portugal's Vinho Verde region, has winemaking roots that trace back to the 17th century. Once in disrepair, the estate was revitalised by Albano Castro Sousa and later refined under the stewardship of the Van Zeller family (of Quinta do Noval fame). Now owned by an independent wine investment group led by António Ressurreição, the property continues its legacy as a leading estate-bottled Vinho Verde producer. All grapes are grown exclusively on the estate, including premium Loureiro varietals - ensuring quality and terroir expression in every bottle. TASTING NOTES Light, crisp, and vibrantly aromatic, this 100% Loureiro Vinho Verde opens with notes of lemon peel, green apple blossom, and a gentle spritz. On the palate, expect flavours of nectarine, pear, citrus, and a touch of cut grass and mineral spice. Balanced acidity and a subtle effervescence make this an exceptionally refreshing summer white wine with elegance and finesse. FOOD PAIRING Perfect with fresh seafood - think lemon-squeezed oysters, grilled tuna, or zucchini fritters. Also excellent with smoked pulled pork tacos, ceviche, or light Mediterranean dishes. FRIARWOOD SAYS One of the most elegant expressions of Loureiro in Vinho Verde, this estate-grown wine is a must-try for lovers of fresh, mineral-driven whites. A true gem from a historic Portuguese estate.

SOLARVESC675		Solar das Bouças, Escolha Vinho Verde Release 2021	ABOUT THE WINE The first references to the estate date back to the beginning of the 17th century- although the Manor House was practically in ruins just over 50 years ago when the property was bought by Albano Castro Sousa. He transformed it into one of the most respected producers of Vinho Verde and the Solar das Bouças brand quickly became synonymous with quality. In recent years the estate has been under the stewardship of Quinta do Noval and one family member- Fernando Van Zeller- undertook a new phase of restoration which encompassed both the Manor and estate houses as well as the planting of new vines (including new varietals). Today Solar das Bouças belongs to an investment company led by António Ressurreição and this 'purchase of passion' has seen them continue to develop the potential of the estate. Produced and bottled on the estate the Vinho Verde Solar das Bouças uses - exclusively - grapes grown on the property. TASTING NOTES This classic 'green' wine with citrus and straw aromas has at once a lively vibrancy whilst remaining soft, fruity and floral. The fresh flavours and beautifully balanced acidity bring to mind lemons and limes; green apples and pears; fennel flowers and a touch of saline notes. This is a wine to savour! FOOD PAIRINGS Great wine to pair with light canapes, including crostini with queijo fresco and grilled peach. For a main course pairing - Creamy crab & langoustine linguine and Monkfish Pad Thai would match perfectly.
STENN2021SPA675		Weingut Stenner, Spatburgunder Hechtsheimer, 2021	ABOUT THE PRODUCER Weingut Bernhard Stenner, located on the outskirts of Mainz in the heart of Rheinhessen, is known for its commitment to traditional grape varieties and premium vineyard sites. Under the guidance of Malenka Stenner, a fourth-generation vintner with a degree in viticulture from Geisenheim, the family business is set on an exciting trajectory. Having also served as the Mainz Wine Princess in 2016, Malenka works in perfect harmony with her father, Bernhard. Their shared passion for winemaking is evident in every bottle they produce, as Malenka infuses each wine with her distinctive signature. TASTING NOTES Having aged gracefully in used barrique barrels, this Pinot Noir radiates character. It presents a blackberry hue in the glass and evokes memories of a joyful evening by the campfire with friends and freshly toasted bread. The palate unfolds with dark forest fruits, coupled with a smooth finish and delicate dark chocolate- offering an experience that's both intense and refreshing. It can be enjoyed in summer, slightly chilled, for the ultimate pleasure. FOOD PAIRING This versatile Pinot Noir pairs beautifully with a range of dishes. Consider serving it with a duck breast with a blackberry and red wine sauce to enhance its dark fruit notes or with a beetroot and goat cheese tart for a delightful contrast. It also complements hearty mushroom risotto or a rich dark chocolate and raspberry tart. Enjoy it slightly chilled during summer barbecues alongside grilled vegetables and smoky tofu skewers for a vegan-friendly option. FRIARWOOD SAYS Contrary to popular belief, German Pinot Noirs offer a much more decadent fruit character than their French counterparts and almost always offer superb value for exceptional quality.
STEPH2021CHA1275		Stephen Vincent, Chardonnay, 2021	Discover Stephen Vincent Pinot Noir ABOUT THE WINE Stephen Vincent Wines was founded by three industry veterans with decades of experience at iconic producers including Robert Mondavi, Louis Roederer, and La Crema. Their mission: to craft affordable, premium-calibre wines that reflect the character of California's North Coast. By sourcing fruit from cool-climate vineyards, they preserve freshness and balance while showcasing the sun-drenched richness that makes Californian Chardonnay so compelling. Friarwood is proud to be the exclusive UK importer of these hidden gems. TASTING NOTES The 2021 Stephen Vincent Chardonnay is 100% barrel-fermented, using mostly neutral oak, and aged for 15 months to enhance texture and complexity. The result is a beautifully balanced white wine with vibrant aromas of green apple, lime zest, and sour mango, evolving into flavours of toasted corn, yoghurt, vanilla, and slivered coconut. Fresh acidity supports the rich fruit, while a lightly toasty finish adds depth without overwhelming the palate. FOOD PAIRING Perfect with chicken and prawn tacos, seafood paella, or spaghetti primavera. Its balance of richness and freshness also works well with creamy sauces or lightly spiced vegetable dishes. FRIARWOOD SAYS This is classic California Chardonnay done right - elegant, textured, and bursting with personality. A serious wine at an unbeatable price point. Exceptional value for those who love New World white wines with finesse.

TALBO2019CONT24375		2019 Chateau Talbot, Connetable	ABOUT THE WINE Château Talbot is steeped in history, named after Connétable John Talbot, a British soldier who perished in the Battle of Castillon in 1453. Since 1917, the Cordier family has nurtured this fourth-growth estate, transforming it into one of the Médoc's most revered properties. Spanning 102 hectares of prime Saint-Julien vineyards, it is among the largest and most consistent estates in Bordeaux. TASTING NOTES Medium to full-bodied with an enticing nose of ripe blackcurrants, plums, and red cherries, accented by notes of tobacco leaf, cedar, and a touch of graphite. On the palate, it delivers a rich core of dark fruit, wrapped in velvety tannins and balanced by vibrant acidity. A mineral undertone adds depth, while a long, smoky finish leaves a lasting impression. This vintage offers impressive structure and ageing potential but is equally charming in its early years. FOOD PAIRING This wine's robust structure pairs beautifully with rich, flavourful dishes. Serve it alongside roast lamb with rosemary, beef stews, or game meats. It also complements a selection of cured meats and hard cheeses, making it an excellent choice for entertaining or special occasions.
TALBO2020CONT24375		2020 Chateau Talbot, Connetable	ABOUT THE WINE Château Talbot is steeped in history, named after Connétable John Talbot, a British soldier who perished in the Battle of Castillon in 1453. Since 1917, the Cordier family has nurtured this fourth-growth estate, transforming it into one of the Médoc's most revered properties. Spanning 102 hectares of prime Saint-Julien vineyards, it is among the largest and most consistent estates in Bordeaux. TASTING NOTES Medium to full-bodied with an enticing nose of ripe blackcurrants, plums, and red cherries, accented by notes of tobacco leaf, cedar, and a touch of graphite. On the palate, it delivers a rich core of dark fruit, wrapped in velvety tannins and balanced by vibrant acidity. A mineral undertone adds depth, while a long, smoky finish leaves a lasting impression. This vintage offers impressive structure and ageing potential but is equally charming in its early years. FOOD PAIRING This wine's robust structure pairs beautifully with rich, flavourful dishes. Serve it alongside&nbsp;roast lamb with rosemary, beef stews, or game meats. It also complements a selection of cured meats and hard cheeses, making it an excellent choice for entertaining or special occasions. Details Taken from other Vintage
TARAN2019RSH675		Tar & Roses, 'The Rose', 2019	ABOUT THE WINE Tar & Roses is the partnership of Don Lewis and Narelle King, bringing together Australian fruit purity and European polish. Working across standout sites in Heathcote, they focus on Mediterranean varieties -and Shiraz. 'The Rose' Shiraz 2019 is a barrel-selection cuvée drawn from two prime Heathcote vineyards: Terra Rossa Cambrian soils for depth and power; gravelly sites for lift and definition. The result is a modern, finely structured interpretation of Heathcote Shiraz. TASTING NOTES Brooding aromas of blackberry, mulberry and liquorice unfold with eucalyptus and mint. The palate is sleek yet concentrated, layering black fruit, white pepper, cocoa and tobacco leaf over silky, well-knit tannins and discreet oak. Long, balanced finish with a mineral snap and excellent ageing potential. FOOD PAIRING Superb with grilled rib-eye, lamb cutlets, venison or chargrilled vegetables. The spicy, savoury edge makes it a natural with BBQ dishes and anything with a smoky, caramelised crust. FRIARWOOD SAYS Not your typical blockbuster -2019 'The Rose' marries Heathcote richness with Côte-Rôtie-like finesse. A collector-worthy Shiraz that is thrilling now and poised to evolve gracefully over the next decade.
TARAN2019SHI1275		Tar & Roses, Shiraz, 2019	Discover all the wines from Tar & Roses ABOUT THE WINE Tar & Roses was founded by Don Lewis and Narelle King, combining decades of winemaking experience in Heathcote and influences from Spain and Italy. Their aim: to showcase how classic European varietals like Shiraz thrive in the diverse soils of Central Victoria. The 2018 Shiraz reflects this philosophy with bold fruit, savoury spice, and balanced structure - a modern Australian red with Old World finesse. TASTING NOTES Lifted aromas of ripe blackberries, red berries, liquorice, and warm earth, with hints of spice. The palate is juicy and vibrant, offering flavours of rhubarb and mulberry, supported by fine, grainy tannins and a clean, persistent finish. A versatile and elegant expression of Central Victorian Shiraz. FOOD PAIRING A superb match for slow-braised beef barbacoa tacos or Greek lamb shank (Kleftiko). Also works beautifully with charred vegetables or grilled halloumi. FRIARWOOD SAYS A classic Australian Shiraz with a twist - balancing richness with restraint. A wine that speaks to both New World ripeness and European refinement.

TARAN2021PGR1275		Tar & Roses, Pinot Grigio Central Victoria, 2021	Discover all the wines from Tar & Roses ABOUT THE WINE Tar & Roses is the creation of Don Lewis and Narelle King, a partnership forged over decades of winemaking in Heathcote, Victoria, and abroad. After Don's experience consulting in Priorat, Spain, the duo launched Tar & Roses in 2006 with the goal of showcasing Italian and Spanish varietals in the diverse terroirs of Central Victoria. Their 2021 Pinot Grigio reflects this vision - vibrant, expressive, and thoughtfully crafted with an emphasis on flavour and finesse. TASTING NOTES Sourced from three cool-climate vineyards, this wine offers elegant flavours of fresh peach, pear, and hints of tropical fruit. A brief period of skin contact imparts a delicate pink hue and a subtle spicy, textural edge. Bright, soft, and approachable, this is a Pinot Grigio with genuine complexity and charm - a far cry from the typical mass-market style. FOOD PAIRING Perfect with crispy calamari, grilled prawns, or nutty salads with goat cheese or tahini. A lovely alternative to rosé, especially in warm weather or when looking for something with more intrigue than your usual white. FRIARWOOD SAYS A world away from the bland standard of most Pinot Grigio, this is vibrant, well-balanced, and utterly enjoyable. An ideal introduction to the new face of Australian white wine.
TARAN2021PGR675		Tar & Roses, Pinot Grigio Central Victoria, 2021	Discover all the wines from Tar & Roses ABOUT THE WINE Tar & Roses is the creation of Don Lewis and Narelle King, a partnership forged over decades of winemaking in Heathcote, Victoria, and abroad. After Don's experience consulting in Priorat, Spain, the duo launched Tar & Roses in 2006 with the goal of showcasing Italian and Spanish varietals in the diverse terroirs of Central Victoria. Their 2021 Pinot Grigio reflects this vision - vibrant, expressive, and thoughtfully crafted with an emphasis on flavour and finesse. TASTING NOTES Sourced from three cool-climate vineyards, this wine offers elegant flavours of fresh peach, pear, and hints of tropical fruit. A brief period of skin contact imparts a delicate pink hue and a subtle spicy, textural edge. Bright, soft, and approachable, this is a Pinot Grigio with genuine complexity and charm - a far cry from the typical mass-market style. FOOD PAIRING Perfect with crispy calamari, grilled prawns, or nutty salads with goat cheese or tahini. A lovely alternative to rosé, especially in warm weather or when looking for something with more intrigue than your usual white. FRIARWOOD SAYS A world away from the bland standard of most Pinot Grigio, this is vibrant, well-balanced, and utterly enjoyable. An ideal introduction to the new face of Australian white wine.
TOKAR2018CHA675		Tokar Estate, Chardonnay, 2018	ABOUT THE WINE The Tokar Estate vineyard was planted in the late 1990s, in the heart of the Yarra Valley's 'golden mile', on Maddens Lane, Coldstream. It is a small boutique estate focusing on sustainable farming and quality wines. TASTING NOTES Bright yellow. Nice buttery nose with zesty aromas of lemon drop, white flowers, crushed stone and noble herbs. FOOD PAIRING A perfect match for pan fried fish and veal. FRIARWOOD SAYS Picked when the flavours are in the citrus to stone fruit spectrum and wild fermented in French oak (mostly 500L puncheons).

TORRED2018CRI675		Bodegas Torrederos, Ribera del Duero Crianza, 2018	ABOUT THE WINE Founded in 1999 by SerafÃ-n and José Mari, Bodegas Torrederos sits in the heart of Ribera del Duero, farming over 100 hectares of Tempranillo (Tinto Fino) within a 5 km radius of the cellar for precision and consistency. The 2018 Crianza comes from a balanced, slightly cooler vintage that delivered ripe fruit with excellent natural freshness. Ageing: 12 months in oak (70% French, 30% American) before bottle refinement. TASTING NOTES- 2018 Deep ruby. Aromas of blackberry, dark cherry and plum with hints of violet, balsamic spice, cocoa and cedar. The palate is medium-bodied and polished, marrying juicy black fruit with supple tannins and a lively acid line. Elegant, lingering finish with touches of vanilla, clove and graphite. Freshness and fruit purity meet well-judged oak. FOOD PAIRING Brilliant with grilled burgers, meat-lover's pizza, smoky chorizo, BBQ ribs, lamb skewers, and aged Manchego. FRIARWOOD SAYS A standout value Tempranillo Crianza: generous flavour, tidy structure and real Ribera character. Drink now or over the next 5 -7 years.
TRACE2017PFU12375		Les Vignes de Tracey, Pouilly Fume, 2017	ABOUT THE WINE A brand produced by the co-operative Caves des Pouilly-sur-Loire, who receive and vinify the harvests of independent growers from throughout the region. TASTING NOTES Golden colour with a green reflection. Aromas of Citrus and gooseberry. Crisp, upfront, fine and mineral wine. It shows complexity in the mouth with a long lingering aftertaste and a slight acidity. FOOD PAIRING Ideal for the classic pairing, goats cheese; also excellent with crisp seafood dishes. FRIARWOOD SAYS Co-operative producers in both Pouilly-Fumé and Sancerre play an important role in maintaining the high standards of these appellations, setting the bar for quality and consistency. Also available in 2022 75cl Bottle
TRESP2020FVCA1275		Tres Palacios, Family Vintage Carmenere, 2020	ABOUT THE WINE The 'Tres Palacios' winery is a family business, founded in 1996 by Don Patricio Palacios and his wife, Maria Inés Covarrubias. With patience -and much passion -they began their search for an area that had never before been used for winemaking. They settled on the Cholqui sector of the Maipo Valley, 16 km (10 miles) from the city of Melipilla. The unique location of the vineyard protects them from extremes of heat and allows the grapes to ripen slowly and completely. In a setting reminiscent of the crater of a volcano, this terroir is unlike any other in Chile's Central Valley. This wine has 10 months in French oak barrels and has aging potential for up to 7 years. TASTING NOTES An intense purple colour, the nose is intense and attractive with ripe black and red fruits, mixed with spicy notes and touches of chocolate and tobacco. The wine has a rich structure with a thick, yet balanced body and soft velvety tannins that give it great volume and persistence. Best served between 16 to 18 degrees. FOOD PAIRING Best served with pasta dishes and semi-ripe cheeses. FRIARWOOD SAYS A Decanter World Wine Awards Winner. A fabulous Carmenere from a Fantastic Winery

TRESP2020FVM1275		Tres Palacios, Family Vintage Chilean Merlot, 2020	Discover all the wines from Tres Palacios ABOUT THE WINE The 2020 Family Vintage Merlot from Tres Palacios represents the pinnacle of this acclaimed Chilean estate's production. A step above the Gran Reserva line, the Family Vintage series is crafted from the best vineyard parcels and aged with extra care to express true varietal character and regional identity. Founded in 1996 by Don Patricio Palacios and Maria Inés Covarrubias, Tres Palacios is a family-run winery nestled in the Cholqui sector of the Maipo Valley - a unique, crater-like terroir in Chile's Central Valley. The vineyards benefit from cool coastal influences and slow, even ripening, which allow for deep flavour development. This premium Chilean Merlot is aged for 10 months in oak barrels, followed by 7 months in bottle before release - offering structure, complexity, and ageing potential. TASTING NOTES Deep ruby red with violet hues, this Merlot opens with expressive aromas of black pepper, cloves, and mocha, layered over ripe black fruit and toasted coffee. On the palate, it's velvety, rounded, and richly textured, with a long, spicy finish and perfectly integrated oak. A complex, balanced wine with the potential to age gracefully for up to 7 years. FOOD PAIRING A superb partner for pasta in tomato-based sauces, semi-ripe cheeses, chicken stews, and hearty beef casseroles. Its spice and structure also make it a great pairing for mushroom dishes or lamb tagine. FRIARWOOD SAYS A Decanter World Wine Awards winner, this is a standout premium Merlot from one of Chile's most exciting producers. Elegant, structured, and exceptional value for the quality - the Family Vintage range is not to be missed.
TRESP2020GRCA1275		Tres Palacios, Gran Reserve Carmenere, 2020	Discover all the wines from Tres Palacios ABOUT THE WINE The 2020 Gran Reserve Carmenère from Tres Palacios is a bold and expressive red that showcases the best of Chile's flagship grape. Founded in 1996 by Don Patricio Palacios and Maria Inés Covarrubias, the family-run winery is located in the secluded Cholqui sector of the Maipo Valley, a unique terroir unlike any other in Chile's Central Valley. Nestled in a natural basin that resembles a volcanic crater, the site is shielded from extreme temperatures, allowing for slow, even ripening and remarkable concentration of flavour. This Carmenère is a premium expression of the grape - rich, silky, and layered - and a compelling choice for anyone looking to discover the depth and elegance that Chilean red wines can offer. TASTING NOTES Deep violet-red in colour, this wine opens with powerful aromas of ripe blackberries, red plum, and spicy black pepper, intertwined with elegant notes of dark chocolate and tobacco. The palate is round and velvety, with smooth tannins and a long, warming finish. A beautifully structured Carmenère that balances fruit richness with subtle oak and spice. FOOD PAIRING Perfect with grilled meats, slow-roasted lamb, or hearty bean stews. It also pairs wonderfully with spiced barbecue, chorizo, or a classic cheeseboard featuring aged Manchego. FRIARWOOD SAYS A Carmenère with character and class. This is one of our top picks for bold red wine lovers - smooth, spicy, and irresistibly drinkable. If you haven't tried Carmenère, start here.
TRESP2020GRCS1275		Tres Palacios, Gran Reserve Chilean Cabernet Sauvignon, 2020	ABOUT THE WINE The 'Tres Palacios' winery is a family business, founded in 1996 by Don Patricio Palacios and his wife, Maria Inés Covarrubias. With patience -and much passion -they began their search for an area that had never before been used for winemaking. They settled on the Cholqui sector of the Maipo Valley, 16 km (10 miles) from the city of Melipilla. The unique location of the vineyard protects them from extremes of heat and allows the grapes to ripen slowly and completely. In a setting reminiscent of the crater of a volcano, this terroir is unlike any other in Chile's Central Valley. TASTING NOTES Intense red in colour, on the nose you'll find red fruit and raspberries, as well as delicate touches of pepper, cassis and slight notes of tobacco. On the palate, the fruit and pepper return, along with a good presence of tannins leading to a long finish. This is an easy drinking wine with potential to age for up to 8 years. Best served around at 18 degrees. FOOD PAIRING Ideal with red meats, stews, semi-ripe cheeses and spicy dishes.

TRESP2021GRCH1275		Tres Palacios, Gran Reserve Chilean Chardonnay, 2021	ABOUT THE WINE The 'Tres Palacios' winery is a family business, founded in 1996 by Don Patricio Palacios and his wife, Maria Inés Covarrubias. With patience -and much passion -they began their search for an area that had never before been used for winemaking. They settled on the Cholqui sector of the Maipo Valley, 16 km (10 miles) from the city of Melipilla. The unique location of the vineyard protects them from extremes of heat and allows the grapes to ripen slowly and completely. In a setting reminiscent of the crater of a volcano, this terroir is unlike any other in Chile's Central Valley. TASTING NOTES Crystalline gold in colour, this wine is fresh with aromas of tropical fruits such as ripe pineapple, mango and banana. This freshness and fruitiness continues on the palate, with a minerality that provide balance. FOOD PAIRING Excellent as an aperitif, or served with salads, lean fish, fresh cheese and white meats.
TRESP2021GRSB1275		Tres Palacios, Gran Reserve Chilean Sauvignon Blanc, 2021	Discover all the wines from Tres Palacios ABOUT THE WINE If you're looking for a premium Chilean Sauvignon Blanc that overdelivers on quality, the 2021 Gran Reserve from Tres Palacios is a must-try. A family-owned winery founded in 1996 by Don Patricio Palacios and Maria Inés Covarrubias, Tres Palacios is located in the Cholqui Valley, a unique site tucked away in the Maipo Valley. Protected from extreme temperatures, this terroir allows for slow, even ripening - resulting in wines of great purity, freshness, and balance. The vineyard's volcanic-like setting and maritime influence give this Sauvignon Blanc its distinctive character, combining lively fruit, mineral tension, and exceptional ageing potential - a rare quality at this price point. TASTING NOTES Pale yellow with green reflections, this wine is fresh, vibrant, and mouth-wateringly crisp. Expect notes of grapefruit, lime zest, and a subtle saline minerality that brings lift and length. Balanced acidity and a clean, persistent finish make this an irresistibly drinkable Sauvignon Blanc - as enjoyable today as it will be over the next 5 -8 years. FOOD PAIRING A perfect apéritif, but also superb with seafood, grilled prawns, citrus-dressed salads, or light white meats. Try it with goat cheese crostini or a ceviche starter for maximum impact. FRIARWOOD SAYS We're big fans of this wine - it's everything you want from a cool-climate Sauvignon Blanc: zippy, structured, and utterly refreshing. One of the best-value white wines on our shelves, and a brilliant alternative to Sancerre or Marlborough.
TROMBCAFETO675		Tromba Cafeto Tequila Coffee Liqueur	Discover all Tromba Tequilas ABOUT THE LIQUEUR Tromba Cafeto Coffee Liqueur is a premium Mexican liqueur born from the innovative spirit of master distiller Marco Cedano. This exceptional blend combines 100% agave Tequila Tromba with Mexican-grown artisanal coffee, a touch of agave nectar, and natural botanicals. What sets Cafeto apart is Tromba's proprietary cold brew tequila extraction process, where tequila is used instead of water to extract the coffee's full flavour - with no artificial flavours or concentrates added. The result is a bold, refined expression that unites the depth of coffee with the smoothness of high-quality tequila. TASTING NOTES A beautifully balanced coffee liqueur with rich notes of toasted coffee, dark chocolate, and subtle tobacco leaf. Hints of cooked agave and honey add warmth and depth, while a fresh twist of lemon, orange zest, pineapple, and mint lift the palate. Perfect served on the rocks, as a digestif shot, or in coffee-based cocktails like an Espresso Martini. FRIARWOOD SAYS Crafted by a true pioneer of modern tequila, Marco Cedano, Tromba is about precision, heritage, and sustainability. From the Endangered Agave Program to their Bagazo upcycling initiative, Tromba is as committed to the planet as it is to excellence. Tromba Cafeto is a unique expression of quality and innovation - a must-try for coffee and tequila lovers alike.
TROMBCED675		Tromba Tequila Cedano 50th Anniversary	ABOUT THE TEQUILA Cedano is the culmination of 50 years experience and representative of the journey of Marco Cedano's lifelong passion to craft the worlds finest tequila's. Marco began his journey in Tequila with one guiding principle: to honour the agave and the land from which it comes. From his revolutionary stand to make only 100% blue agave tequila, to the creation of Tequila Tromba, to the development of his proprietary still and distillation process, he has always stayed true to this guiding principle. Marco, along with his son Rodrigo, have created a fitting testament to his 50 year legacy and the legacy of the Cedano Family. Using an innovative Cedano Process, they have crafted a Reposado Tequila of unmatched flavour, complexity and refinement, which is aged in specially procured French Limousin oak casks. All of this is captured in a hand crafted and hand labeled artisan bottle worthy of this exquisite spirit. TASTING NOTES A strong gold colour in the glass, the Tequila is dense and rich on the palate with notes of soft warm wood, dried fruit, vanilla, toasted cashew, almond and peanut. On the nose, you'll find aromas of vanilla and aged wood with a top note of caramelized agave. There are hints of cherry, soft florals and a fresh citrus overtone. FRIARWOOD SAYS The bottle for this special Tequila is hand-blown in Mexico by skilled artisans. Tequila Tromba is a testament to the relentless spirit of its master distiller Marco Cedano. Each sip is an expression of Marco's unwavering dedication to craft, precision, and his own trailblazing journey in tequila making. The brand not only offers premium tequila but takes a bold stance towards environmental responsibility. The Endangered Agave Program is their commitment to restoring endangered agave populations, and their innovative Bagazo upcycling initiative is a step towards reducing environmental impact. Tromba embodies quality, heritage, and sustainability.

VCALE2018RCR675		Vega Caledonia, Rioja Crianza, 2018	ABOUT THE WINE Vega Caledonia is part of the respected Bodegas Najerilla, founded in 1975 and located in the Bajo Najerilla Valley of Rioja Alta, one of Spain's most prestigious wine regions. With vineyards over 50 years old, the estate benefits from high-altitude terroir, low yields, and three generations of dedicated winemaking. Vega Caledonia wines are known for their authentic Rioja character, balancing tradition with purity of fruit and oak ageing. The 2018 Crianza is a classic expression of Tempranillo, combining elegance, richness, and age-worthy finesse. TASTING NOTES Aged 12 months in French and American oak, followed by a year in bottle, this Rioja Crianza reveals expressive notes of dark cherry, ripe berries, and a touch of toasted oak. On the palate, it is rounded and full-bodied, with smooth tannins and a long, satisfying finish. Ruby red in colour, it offers a balanced structure with freshness and depth - a superb example of traditional Rioja winemaking. FOOD PAIRING Perfect with pork dishes, including roast pork loin or Iberico chops. Also delicious with classic paella, stuffed peppers, or grilled aubergine with a touch of spice. FRIARWOOD SAYS An exceptionally well-balanced Crianza from Rioja Alta - elegant and true to its roots. Vega Caledonia delivers serious value for lovers of classic Spanish red wines.
VIGNO20201275		Chateau Vignol Red, 2020	ABOUT THE WINE The Doublet family has been rooted in the vineyards of Bordeaux since the end of the 18th century, when the Chateau was re-designed after a southern Louisiana mansion. The property was once owned by the famous philosopher Montesquieu, who believed wine helped him think. TASTING NOTES Red fruit, dried leaves, with hints of oak before developing into powerful red and sour cherries notes. On the finish the wine has hints of truffles and oak, before softening into a balanced aftertaste. FOOD PAIRING Delicious with tartar, grilled veal and lamb cutlets. The wine is a staple for BBQ season on the patio with friends or as a after dinner with hard cheeses. FRIARWOOD SAYS Very easy drinking and soft, perfect for a barbecue dinner.
VIGNO2023WHI1275		Chateau Vignol, Bordeaux White, 2023	ABOUT THE WINE The Doublet family has been rooted in the vineyards of Bordeaux since the end of the 18th century when the chateau was re-designed after a Louisiana mansion. The property was once owned by the famous philosopher Montesquieu, who believed the wine helped to open his mind. TASTING NOTES A refreshing, crisp dry white. Aromas of apple, pear and melon, with stronger notes of green apple and pear on the palate. Hints of matcha tea on the finish. FOOD PAIRING Creamy dishes, spicy chicken and grilled white fish. FRIARWOOD SAYS A fine example of inexpensive white Bordeaux.

VINCH2023BAL1275		Vinchio Vaglio, Barbera Le Tane, 2023	ABOUT THE WINE The story of Vinchio and Vaglio Serra is the story of their inhabitants' love for Monferrato, a difficult and lean land, with steep slopes overhanging vines at the edge of the woods. Despite the challenging landscape, on these hills the sun shines all day long, frost and fog are absent and the rows of grapes only shadow themselves from dawn to dusk. Founded in 1959, Vinchio Vaglio produces exceptional quality wines from this challenging yet rewarding landscape. TASTING NOTES This Barbera has a ruby red colour with intense violet hues. The wine has an intense, fruity and vinous nose with aromas of little red fruits. On the palate, the wine is round, fine, fruity, fresh and easy drinking. FOOD PAIRING Aperitif with cheese or salami board, all kind of starters or light first course dishes, noodle or vegetable soups, salads, white meats. FRIARWOOD SAYS "Tane "or lairs refer to small caves dug into the often sandy hills which were once the farmer's shelter in case of bad weather or to store tools. Many of these were used for snack breaks, the so called "merenda sinoire "of cheerful groups of friends. Discover all the wines from Vinchio Vaglio
VINCH2023BDA675		Vinchio Vaglio, Barbera d'Asti La Leggenda, 2023	ABOUT THE WINE The story of Vinchio and Vaglio Serra is the story of their inhabitants' love for Monferrato, a difficult and lean land, with steep slopes overhanging vines at the edge of the woods. Despite the challenging landscape, on these hills the sun shines all day long, frost and fog are absent and the rows of grapes only shadow themselves from dawn to dusk. Founded in 1959, Vinchio Vaglio produces exceptional quality wines from this challenging yet rewarding landscape. TASTING NOTES La Leggenda is a Barbera d'Asti D.O.C.G. made from 100% Barbera grape. It has a bright ruby red colour with violet hues. The nose is fruity and fresh with primary aromas of red cherry, raspberry and black cherry and secondary aromas of fruit spirits. The palate is dry, fresh, well-balanced and persistent. FOOD PAIRING Bagna cauda, main course dishes with red meat, salami, aged and blue cheeses. Discover all the wines from Vinchio Vaglio
VINCH2023DOL1275		Vinchio Vaglio, Dolcetto Riocrosio, 2023	ABOUT THE WINE The story of Vinchio and Vaglio Serra is the story of their inhabitants' love for Monferrato, a difficult and lean land, with steep slopes overhanging vines at the edge of the woods. Despite the challenging landscape, on these hills the sun shines all day long, frost and fog are absent and the rows of grapes only shadow themselves from dawn to dusk. Founded in 1959, Vinchio Vaglio produces exceptional quality wines from this challenging yet rewarding landscape. TASTING NOTES Riocrosio Piemonte D.O.C. Dolcetto is a typical dry red wine from Piedmont. The wine has a red ruby colour with violet hues and an intense fruity nose. On the palate, the wine is vinous and fresh with tertiary aromas of freshly cut grass, mint and eucalyptus. It is dry, savoury, persistent and fresh with hints of hay on the finish. FOOD PAIRING Aperitif with cheese or salami board, all kind of starters or light first course dishes, noodle or vegetable soups, salads, white meats. FRIARWOOD SAYS The name refers to a spring called "Crosio ", from the dialectal word "ö" meaning a deep dug out, which gushed out in the deep ditch at the foot of Monte del Mare, a fascinating hill between the Vinchio and Vaglio Serra villages. Discover all the wines from Vinchio Vaglio

VINCH2024BDA675		Vinchio Vaglio, Barbera d'Asti La Leggen, 2024	ABOUT THE WINE The story of Vinchio and Vaglio Serra is the story of their inhabitants' love for Monferrato, a difficult and lean land, with steep slopes overhanging vines at the edge of the woods. Despite the challenging landscape, on these hills the sun shines all day long, frost and fog are absent and the rows of grapes only shadow themselves from dawn to dusk. Founded in 1959, Vinchio Vaglio produces exceptional quality wines&nbsp;from this challenging yet rewarding landscape. TASTING NOTES La Leggenda is a Barbera d'Asti D.O.C.G. made from 100% Barbera grape. It has a bright ruby red colour with violet hues. The nose is fruity and fresh with primary aromas of red cherry, raspberry and black cherry and secondary aromas of fruit spirits. The palate is dry, fresh, well-balanced and persistent. FOOD PAIRING Bagna cauda, main course dishes with red meat, salami, aged and blue cheeses. Discover all the wines from Vinchio Vaglio Details Taken from other Vintage
BERLI20121275		Chateau Berliquet, 2012	ABOUT THE WINE Berliquet is one of the oldest vineyards in Saint-Emilion, able to trace its history back to 1794. 9 hectares of vineyards are superbly sited on the limestone plateau of Saint-Emilion, adjoining those of Chateau Canon and Chateau Magdelaine. Until 1978 Berliquet's wine was made by the local co-operative; since 1978 the wine has been vinified and matured at the chateau and the wines have improved significantly, earning promotion to Grand Cru Classe' in 1985. Typically, a blend of 67% Merlot, 25% Cabernet Franc and 8% Cabernet Sauvignon. TASTING NOTES Red and black fruit, with notes of fruitcake and roasted herbs; medium-bodied and fairly easy-going. Fragrant and appetising. FOOD PAIRING Great with grilled steak, aubergine pasta or bacon tartlet. FRIARWOOD SAYS Early-drinking Saint-Emilion, from a very reliable estate.
BONIF2015MONT1150		Conti di San Bonifacio, Monteregio, 2015	ABOUT THE WINE From Conti di San Bonifacio's boutique estate in the Maremma hills, this Super-Tuscan red blend estate Sangiovese with select international varieties for poise and depth. 2015 was a standout Tuscan vintage - a warm, even season with cool nights delivering superb ripeness, fine tannins and natural freshness. Low yields, careful selection and elevage guided by Luca D'Attoma keep the focus on fruit purity and the Monteregio terroir. TASTING NOTES Ripe red cherry and wild strawberry lead, layered with blueberry, violet, cocoa and sweet spice. Medium-to-full bodied, the palate is sleek and vibrant, showing juicy red/black fruits, a graphite cedar undertone and savoury Mediterranean herb lift. Polished tannins and a bright, balanced acidity carry a long, clean finish. FOOD PAIRING Excellent with porcini risotto, pappardelle al ragu, herb-roasted pork or grilled lamb. For a classic Tuscan board, pair with aged Pecorino, prosciutto and finocchiona. FRIARWOOD SAYS A refined, drink-now Super-Tuscan from an excellent vintage - generous fruit, fine structure and real finesse. Decant 30 minutes and enjoy over the next 6-8 years.
CAPAN2022RDM675		Capanna, Rosso di Montalcino, 2022	ABOUT THE WINE The Capanna farm, owned by the Cencioni family since 1957, is situated in the Montosoli area, to the north of Montalcino. It was founded by Giuseppe Cencioni and, helped by his sons Benito and Franco, it was one of the first farms of the modern period of Brunello. The Capanna farm is still family run from both a farming and winemaking viewpoint. TASTING NOTES Deep red ruby colour. The nose is very pleasant as it opens with a fragrance of violets and red fruit aromas such as blackberry and continue with some spicy notes nicely blended with cherry flavours and vanilla shades. The wine has good structure, very well balanced, tannic yet enveloping. Very persistent. FOOD PAIRING Pasta with meat ragout, roasted white and red meats, mushrooms, cold meats and cheeses. FRIARWOOD SAYS A lighter, fresher style than the more powerful Brunello.

FERME2022VLR675		La Ferme du Mont, Vacqueyras «Le Rif», 2022	ABOUT THE WINE La Ferme du Mont in the Southern Rhone, owned and vinified by Stephane Vedeau, boasts a mosaic of biodynamic vineyards. A former soccer player, Stephane transitioned to winemaking in 1989, spending 15 years in the Languedoc before moving to the Rhone Valley in 2000. His wines, praised by critics like Robert Parker, are known for their freshness and soul, utilising native yeasts and biodynamic methods. The vineyards were certified Agriculture Biologique in 2014, and have been farmed biodynamically since 2011. TASTING NOTES Round and the fruity, this gradually gives way to the breadth and power of the hillsides. The wood is delicate and there is a spicy mineral expression of the soil in the middle of the mouth. A long, liquorice and fleshy finish with a strong accent of late summer flowers. FOOD PAIRING Serve at 15C. Perfect with a filet of beef with red pepper, an old ham that has been naturally ripened, a partridge A la royal or large Livaro cheese.
FOLIN2022ROS675		Villa Folini, Prosecco Rose DOC, 2022	ABOUT THE WINE Founded in 1924 by Giovanni Sclaris, Villa Folini is a family-owned estate with nearly a century of winemaking history. The winery gained early recognition supplying wine to British and American soldiers during the post World War II occupation of Italy. Today, the estate is led by third-generation winemaker Marco Sclaris, with all wines produced from estate-grown vineyards. This Prosecco Rose DOC represents a fresh, vibrant expression of modern Italian sparkling wine. TASTING NOTES Lively and refreshing, with bright flavours of grapefruit, white peach, and subtle notes of red berries and strawberry. Crisp and elegant, this Prosecco Rose delivers a delicate balance of citrus and fruit, with fine bubbles and a clean finish. FOOD PAIRING Perfect as an aperitif, or served alongside light appetisers, fresh salads, or seafood canapes. A versatile choice for celebrations and warm-weather sipping. FRIARWOOD SAYS A recent addition to the Prosecco DOC, Rose Prosecco must be made from a blend of at least 85% Glera and 10-15% Pinot Noir. This bottle is a textbook example - elegant, fruity, and effortlessly drinkable.
FRACC2020RIP1150		Domenico Fraccaroli, Valpolicella Ripasso Superiore DOC, 2020	ABOUT THE WINE Founded in 1958 by Domenico Fraccaroli, the family estate now spans Friuli and Veneto, with the Grotta del Ninfeo property in Lavagno (Verona) dedicated to the classics of Valpolicella. Today, brothers Domenico and Luca craft elegant, regionally expressive wines. The 2020 Ripasso Superiore is a hallmark of that style: Valpolicella refermented on the Amarone skins, then matured (typically around 12 months in French oak tonneaux to marry richness with lift. A warm, even vintage in Valpolicella delivered ripe, pristine fruit with excellent balance. TASTING NOTES Inviting aromas of ripe red cherry, morello and dried cranberry, with gentle raisin, cinnamon, clove and cocoa from well-judged oak. The palate is smooth and medium-full, combining succulent red fruit with hints of dried herbs, cedar and sweet spice. Silky tannins and a lively acid line keep things poised; the finish is long and savoury, echoing cherry, spice and a touch of Amarena. FOOD PAIRING Brilliant with rabbit ragout, feathered game, roast pork loin, or lasagne al forno. Also, superb alongside mature hard cheeses and wild-mushroom dishes. FRIARWOOD SAYS Ripasso's "second pass" over Amarone skins adds depth, warmth and complexity while preserving Valpolicella's freshness. The 2020 is especially harmonious and refined - a versatile red for the table now, with upside over the next 5-7 years.
FRACC2024VAL1275		Domenico Fraccaroli, Valpolicella DOC Grotta del Ninfeo, 2024	ABOUT THE WINE Founded in 1958 by Domenico Fraccaroli in Friuli-Venezia-Giulia, the family winery has grown into a multi-generational legacy of quality Italian winemaking. In 2002, his son Tiziano expanded into Verona's Lavagno area, acquiring the Grotta del Ninfeo estate to craft expressive Valpolicella wines. Now in the hands of the third generation, Domenico and Luca Fraccaroli, the estate continues to honour its traditions while showcasing the freshness, elegance and charm of Valpolicella. The 2024 vintage reflects a balanced growing season, yielding fruit of exceptional purity and vibrancy. TASTING NOTES The 2024 vintage opens with bright aromas of ripe red cherries, wild strawberries and blackcurrant, accented by delicate floral tones and a whisper of fresh herbs. On the palate, it is light to medium-bodied, with lively acidity and supple tannins framing a core of juicy red fruit. A touch of spice lingers on the smooth, refreshing finish. FOOD PAIRING Perfect with prosciutto and melon, duck and porcini mushroom pappardelle, or a black truffle risotto. Also pairs beautifully with grilled vegetables and lighter meat dishes. FRIARWOOD SAYS Valpolicella's elegance makes it a versatile and food-friendly red. The 2024 Grotta del Ninfeo is fresh, bright and approachable – a wine that can even be enjoyed slightly chilled for a lively summer pairing.

GLENSP12YOFFA170		Glen Spey 12 Year Old Flora & Fauna	ABOUT THE WHISKY Glen Spey 12 Year Old is part of the Flora & Fauna series, a collection that showcases lesser-known distilleries across Scotland. Nestled in the heart of Speyside, Glen Spey is a hidden gem, producing elegant and subtle single malts. This 12-year-old expression captures the distillery's delicate, light style, making it a whisky that is both refined and versatile. The Flora & Fauna series, with its focus on showcasing nature, highlights Glen Spey's quiet, yet distinctive, contribution to Speyside whisky. TASTING NOTES Glen Spey 12 Year Old opens with soft aromas of fresh-cut grass, green apple, and hints of malt, with a gentle floral undertone. On the palate, it is light and smooth, featuring flavours of honeyed cereal, vanilla, and a touch of citrus zest. The subtle influence of oak adds a delicate spiciness, with the finish being clean, soft, and slightly drying, leaving a pleasant nutty aftertaste. FOOD PAIRING This whisky pairs well with a variety of light dishes, such as grilled seafood, roasted poultry, or soft cheeses. It also complements buttery biscuits and light desserts, like fruit tarts or lemon posset. Best enjoyed neat or with a splash of water to bring out its delicate, nuanced flavours.
JBOUT2022CHR675		J. Boutin, Crozes Hermitage rouge «Les Vedias», 2022	ABOUT THE WINE Stephane Vedeau took over the running of J. Boutin from his mother. The vines have to see the Rhône to make good wines, the local elders used to say, believing that the best terroirs are always close to the river, where the vines survive on granite steep slopes. J. Boutin has an excellent location, one of the highest vineyards in Crozes-Hermitage, close to the river. Thanks to the granite soil and the altitude, their wines develop a deeper complexity. There is no sulphite added and no clarification or filtration, allowing the terroir to be fully expressed. TASTING NOTES Small wild blackberries, peppermint, and cocoa-infused graphite take turns on the nose with harmony. The palate is subtle and very smooth. It exhibits an immediate fluidity before giving way to its northern terroir, marked by natural freshness that reflects its minimally extracted natural energy. It's a charming yet vibrant Crozes that is easy to enjoy while offering a touch of complexity based on the interplay of floral, fruit, and mineral components. This is a version of the appellation particularly well-suited for late spring, all summer, and the first part of autumn.
LUCAS2015GLP1275		Chateau Lucas, Grand de Lucas 'Cuvee Prestige', 2015	Also Available in 75cl Bottle (2016) ABOUT THE WINE Château Lucas, founded in 1876, is located in the heart of the Lussac-Saint-Émilion appellation. Generation after generation, the Vauthier family has been the owner of this beautiful property. For more than 20 years, Frederic Vauthier has managed the estate, focusing on adapting his family's know-how to modern techniques of viticulture and vinification. The vineyard covers more than 20 hectares, of which only 6 hectares are dedicated to the production of this Grand de Lucas Cuvée Prestige. TASTING NOTES A very aromatic bouquet blending fruity notes such as raspberry and blackcurrant, jammy fruits like plum, and hints of vanilla. The tannins are quite velvety, while the palate is round and well balanced. A long finish. A grand wine, almost crunchy, which will reward with a little time in the cellar. FOOD PAIRING Ideal with red meat and lamb. Also perfect with pork stew and hard cheeses such as Comté or Beaufort. FRIARWOOD SAYS An exceptional vintage for Bordeaux, already accessible but capable of extended ageing.
MASQU2020WES675		Domaine des Masques, Blanc Cuvee Essentielle, 2020	ABOUT THE WINE An olive grove since the time of the ancient Gauls, the plateau near Aix-en-Provence upon which Le Domaine des Masques rests was settled by the Knights Templar of the Order of Provence in the Middle Ages. Vines were first planted in 1992, and in 2003 the estate was bought by Carl and Sophie Mestdagh. The vineyards are tended according to organic principles, although the estate has not sought certification. With duties in the cellar overseen by the famous Rhône winemaker Yves Cuilleron, the estate is in excellent hands and producing exceptional wines. TASTING NOTES Harvested a little earlier than the Exception to preserve the fresh fruit character of the wine. Vinification takes place in sealed vats to limit exposure to oxygen. Delicate citrus, peach, apple and pear aromas; fresh yet full-bodied on the palate. FOOD PAIRING An excellent aperitif, also perfect with grilled fish. A lovely wine with a cold lunch spread. FRIARWOOD SAYS The reductive (oxygen-free) winemaking allows for the bare minimum of sulphur to be used in this wine.
MONTE2020LCHA675		Monteviejo, Lindaflor Chardonnay, 2020	ABOUT THE WINE Bodega Monteviejo is owned and run by the Pere-Verge family, who also own various other châteaux in Pomerol, including Château Montviel, Château La Gay and the world-famous Château La Violette. Monteviejo is a true expression of Argentine character, made by the world-famous winemaker Marcelo Pelleriti. The wines made at this very special property in Argentina are treated with the same commitment and care as those produced back home in Bordeaux. The vineyards cover over 100 hectares and are located in the Tunuyán region, just 80km south of the city of Mendoza. Their aim is to create wines that can compete with the world's best. Yields are kept low, with vines planted at a density of 5,500 vines per hectare, to produce the highest-quality wines. TASTING NOTES A rich, oak-aged Chardonnay with Argentinian sunshine, balanced by crisp acidity from the high altitude. This freshness is complemented by a subtle smoky character, layered with sweet spices and brown butter. FOOD PAIRING Complements a variety of fish and white meat dishes, as well as robust pastas and spicy foods. Also excellent with cream-based casseroles and salted cod.

MONTR2020DAM24375		Chateau Montrose, La Dame de Montrose, 2020	ABOUT THE WINE Crafted with a blend of Cabernet Sauvignon, Merlot and Petit Verdot, La Dame de Montrose 2020 showcases the finesse and structure characteristic of its renowned appellation. The 2020 vintage benefited from ideal weather conditions, resulting in a well-balanced wine with remarkable depth and complexity. TASTING NOTES Aromatically expressive, this vintage delivers rich notes of blackcurrant, raspberry and plum, beautifully intertwined with hints of vanilla, spice and toasted oak. On the palate, velvety tannins provide structure, leading to a smooth, lingering finish. This wine is accessible in its youth yet rewards cellaring, evolving gracefully over time. FOOD PAIRING La Dame de Montrose 2020 is an ideal companion to red meats, lamb and game dishes. Its rich profile also complements pork stew and aged cheeses like Comté or Beaufort, enhancing the dining experience. FRIARWOOD SAYS A standout vintage for Bordeaux, offering both early drinking pleasure and long-term ageing potential. Perfect for collectors and wine enthusiasts alike, this is a must-have addition to any fine wine collection.
PAPEC2001CLE1275		Chateau Pape Clement, 2001	ABOUT THE WINE Château Pape Clément has a long and fascinating history in Bordeaux – the first recorded grape harvest took place in 1252! The château is named after its founder, Pope Clément V, one of the Avignon Popes during the schism in the Catholic Church in the 1300s. Today, the vineyard is owned by Bernard Magrez, under whose direction the estate has flourished. The 20-hectare vineyard neighbours Haut-Brion, although it benefits from a slightly cooler microclimate. 2.5 hectares are planted with white grapes. TASTING NOTES Deep, perfumed aromas with superb concentration of graphite, plum, cassis and spice. The palate is medium-bodied, with tannins adding texture rather than grip. A superb achievement for the vintage, due in no small part to extremely low yields. FOOD PAIRING Perfect with beef dishes, although the wine's medium weight also makes it an excellent match for feathered game and chicken. FRIARWOOD SAYS Located a few miles from Haut-Brion, Pape Clément has undergone significant regeneration under the stewardship of Bernard Magrez and is increasingly able to compete with its illustrious neighbour.
PAPEC2005CLE1275		Chateau Pape Clement, 2005	ABOUT THE WINE The 2005 Pape Clément is a powerful and elegant Bordeaux, offering rich aromas of blackcurrant, plum, cedar, tobacco and graphite. Full-bodied and beautifully structured, it displays remarkable depth, refined tannins and a long, complex finish. Currently at its drinking peak, it will continue to evolve gracefully over the coming years, rewarding those who appreciate mature Bordeaux. ABOUT THE VINEYARD Château Pape Clément has a long and fascinating history in Bordeaux – the first recorded grape harvest took place in 1252. The château is named after the property's founder, Pope Clément V, one of the Avignon Popes during the schism in the Catholic Church in the 1300s. Today, the vineyard is owned by Bernard Magrez, under whose direction the estate has flourished. The 20-hectare vineyard neighbours Haut-Brion, although it benefits from a slightly cooler microclimate. 2.5 hectares are planted with white grapes. TASTING NOTES Deep, perfumed aromas with superb concentration of graphite, plum, cassis and spice. The palate is medium-bodied, with tannins adding texture rather than grip. A superb achievement for the vintage, due in no small part to extremely low yields. FOOD PAIRING Perfect with beef dishes, although the wine's medium weight also makes it an excellent match for feathered game and chicken. FRIARWOOD SAYS Located a few miles from Haut-Brion, Pape Clément has undergone significant regeneration under the stewardship of Bernard Magrez and is increasingly able to compete with its illustrious neighbour. For optimal enjoyment, decant this wine for 1–2 hours before serving.